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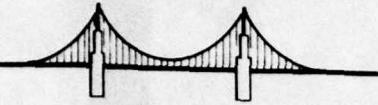
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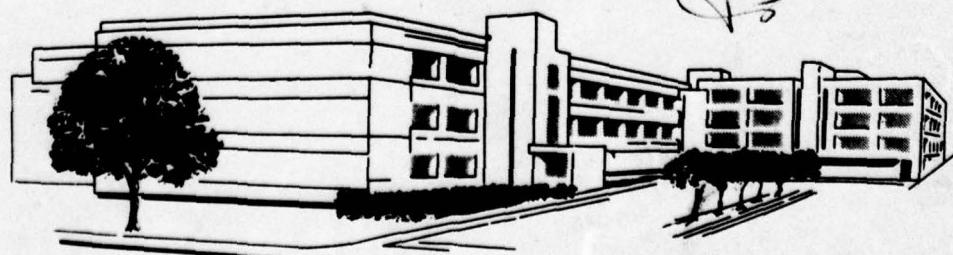
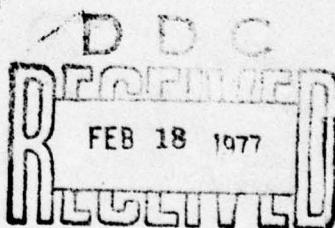
INSTITUTE REPORT NO. 32

REPORT OF 1975 MICROBIOLOGICAL DATA COLLECTION PROGRAM

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OCTOBER 1976

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Block 20 ABSTRACT

→ food microbiological data bank which is proving to be useful in many ways. Sufficient scientific information is contained within the file on which to base guidelines on comminuted beef products, delicatessen salads, and prepared sandwiches. Public health information concerning food poisoning outbreaks in Department of Defense facilities is contained within the file. Certain subsistence items have been identified as "problem items" in the subsistence system.



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ABSTRACT

This is the fourth of a series of reports which tabulate the results of food microbiological testing (except for fresh dairy products) performed by official Department of Defense medical laboratories. The microbiological program was designed by the Department of Information Sciences, Letterman Army Institute of Research. It is operated by the Food Hygiene Division, Letterman Army Institute of Research. During the period covered by this report, no major changes were made in the basic computer program.

Addition of 1975 data to that tabulated in previous years has resulted in a food microbiological data bank which is proving to be useful in many ways. Sufficient scientific information is contained within the file on which to base guidelines on comminuted beef products, delicatessen salads, and prepared sandwiches. Public health information concerning food poisoning outbreaks in Department of Defense facilities is contained within the file. Certain subsistence items have been identified as "problem items" in the subsistence system.

FOREWORD

The authors wish to thank the Commanders and laboratory officers of the 10 laboratories that performed the analyses on which this report is based. We also wish to thank Ms. Margaret Lyons, Ms. Mary Lou Tobias, and Ms. Irene Madrid for their excellent clerical work in establishing the data base.

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INTRODUCTION

In recent years, consumer interest has focused on food safety and food hygiene. The desire for food safety standards and regulations, both microbiological and chemical, has been voiced in many sectors; likewise objections to proposed regulatory actions have been made. The objection made by many regulatory and industry officials alike is that sufficient data on which to base guidelines and regulations do not exist.

The Department of Defense (DoD) has been a leader in the field of regulatory microbiology, and in fact adheres to specification limits in purchasing 59 distinct food items. These specifications are often challenged as being unrealistic and as not having been based on current data. The need for an up-to-date data base in this field was recognized, and in 1972 a program to systematically collect and analyze food microbiological data produced by DoD food testing laboratories was designed and implemented.

This is the fourth in a series of reports tabulating and analyzing the food microbiological data generated annually by DoD laboratories. The data contained in the present and previous reports are valuable in many ways in the areas of military public health and regulatory microbiology. Data generated in 1975 are presented in the form of tables and graphs. Where applicable, discussion of the results is made.

MATERIALS AND METHODS

No significant changes from the system reported in 1973* were made in the Microbiological Data Collection Program during 1975. A minor change was made in the auxiliary computer program used to produce the display of data in the form of figures. This change was to expand the organism reporting ranges from 7 to 12 increments (see Figure 1). A complete description of the collection and data processing program is contained in a prior report*.

RESULTS AND DISCUSSION OF RESULTS

Technical Data:

Selected statistics pertaining to the 1975 file are:

Number of participating laboratories	10
Total sample headings	7,115
Total technical listings	19,115

* Fowler, James L., Dannie L. Stutzman, James F. Foster and William H. Langley, Jr. Report of 1973 Microbiological Data Collection Program. LAIR Institute Report No. 27. November 1975.

A0194641

Standard plate counts performed	6,041
Coliform counts performed	5,272
Yeast and mold counts performed	1,760
<i>Escherichia coli</i> analyses performed	3,709
<i>Salmonella</i> analyses performed	1,838
<i>Clostridium perfringens</i> analyses performed	1,041
Clostridial analyses other than perfringens	37
Types of foods analyzed	884

Table 1 lists the participating laboratories, their locations, and each laboratory's submissions during 1975. Laboratory 01, the Defense Subsistence Testing Laboratory, was deactivated on 30 June 1975; consequently, their total number of samples submitted was quite low. Samples previously directed to this laboratory were rerouted to other DoD laboratories. The number of samples received by the laboratories was essentially the same as for previous years. Samples reported in 1972, 1973, 1974, and 1975 were 6120, 7639, 7409, and 7346, respectively. Numbers of samples reported by individual laboratories followed the same general trends except for Labs 01 and 11. The former registered a marked decrease in numbers, while the latter showed a marked increase.

Reasons for submission and numbers of samples submitted to the laboratories are given in Table 2, and are the same as previously reported**. One category of samples, botulism survey, was deleted in 1975 since no samples were submitted with that designation. It should be noted that procurement samples showed a slight decrease in numbers, while special and surveillance samples numbers increased. Table 2 also gives the item class listing and numbers of samples in each class. Substantial increases were evident in 1975 for beef, while substantial decreases were noted in precooked frozen meals (PFM) and salads. Additionally, a substantial increase in seafood samples were noted in 1975; this was due to initiation of research in this area by Lab 02 (Food Hygiene Division, Letterman Army Institute of Research).

During 1975, there were 155 food samples submitted as suspect foods in food poisoning outbreaks (Table 3). Organisms of public health significance reported as isolated from these samples were *Staphylococcus aureus* (5 isolations), *Salmonella enteriditis* serotype *berta* (3 isolations), *Clostridium perfringens* (1 isolation), *Bacillus* species (1 isolation), fecal streptococci (1 isolation), and *Escherichia coli* (1 isolation). The *Salmonella* isolates are of particular interest; these were all from one installation and from a single outbreak. Raw eggs, bacon, and ham were the foods involved. It is of interest to note the diversity of foods which were suspected of having caused food poisoning (87 different items).

Table 4 lists 81 samples of baby foods submitted for analyses during 1975 (there were 93 submissions in 1974). Viable organisms were isolated from only 1 sample, thus emphasizing a prior observation that conditions

** Fowler, James L., Dannie L. Stutzman, James F. Foster, William H. Langley, Jr., and Karen E. Trefz. Report of 1974 Microbiological Data Collection Program. LAIR Institute Report No. 28. June 1976.

other than microbiologic are responsible for problems with baby foods. It is understandable that considerable emphasis is placed on attaining high quality products of this nature. The evidence seems to point to unsuitable storage conditions or times rather than microbiological problems.

Bakery products (Table 5) appeared to present few microbiological problems during 1975. There were 35 samples submitted for analyses; of these, 6 organisms were isolated from 3 samples. Little significance can be attached to the isolation of *Proteus mirabilis*, but the isolation of *Klebsiella* species has considerable public health significance. It is regrettable that the species was not determined in this case.

Submission of canned combat meals is given in Table 6. All samples tested were commercially sterile (for the purpose of this report, commercial sterility is synonymous with "practically sterile" or "bacterially inactive"). All of these samples had probably been in storage for extended periods of time and were submitted for evaluation. The data show that no microbiological problems were involved with these products.

During 1975, 121 samples of canned fruit (19 individual items, Table 7) were submitted for evaluation or analyses. All samples were commercially sterile except for strawberries, which had a SPC of 830,000/g. These findings are basically to be expected, since these were canned high-acid products. Many of the cans contained gas when submitted to the laboratory; the gas was found to be due to chemical action of the product with the can substance. It is of interest to note that gas sometimes occurred in canned dried fruit. This observation has been made in previous years.

The next category (Drinks, Table 8) contains 166 samples representing 34 items. As in previous years, beer comprised a substantial part (38 samples or 22.9%) of these samples. When one considers that beer contains a fairly substantial amount of protein which can readily be affected by adverse storage conditions, the large number of beer samples submitted becomes readily apparent. Yeasts, molds, lactobacilli, micrococci, and *Enterobacter cloacae* were isolated from this class of products.

Significant microbiological problems were noted in canned meats (Table 9) in 1975. All bacterial isolations were made from canned hams, which comprised 58 of the 102 samples of canned meats. Of the 58 samples, 6 were sterile. Eight genera of organisms were isolated. When one considers that hams are generally not thermally stabilized as are most other meat products, these findings are not surprising. Normally, hams are not sterilized but are merely "pasteurized" and require refrigeration for preservation. Some of the samples may represent mishandled products which have deteriorated in storage.

Data for 20 samples of milk and milk products are shown in Table 10 (four fresh milk samples, shown in Table 10, are also listed in Table 3 as food-poisoning suspects). Butter and nonfat dry milk were procure-

ment samples, while the canned evaporated milk represented storage samples.

Table 11 lists 17 items which are somewhat difficult to classify and for which no clear-cut category exists. No organisms of public health significance were noted. Special mention should be made of peppers and pimentos, since chemical decomposition was noted, although they were found to be commercially sterile. Although outside of the time frame covered by this report, pimentos proved to be quite troublesome in 1976, and a Food and Drug Administration action was necessary at that time***.

Other miscellaneous products (Table 12) bear special mention. Imitation lemon and vanilla flavoring were found to be contaminated with *Bacillus* species and with yeasts and molds. The submission of these samples is an example of early detection of problems by on-the-spot inspection prior to official notice by the plant inspectors. In early 1976, unsanitary conditions in certain plants manufacturing sauces and imitation flavorings were detected by the Food and Drug Administration****, and numerous samples were submitted to DoD laboratories for examination. These products were contaminated with molds, and the submission of imitation flavorings in 1975 represented early detection. Other organisms of public health significance isolated from miscellaneous products were *S. aureus* from filberts and *B. cereus* from soup and gravy bar. Pickles (Table 13) were found to be commercially sterile.

Pet food (Table 14) appeared to be a rather troublesome product from a microbiological standpoint in 1975. There were 78 samples submitted for analyses, with 7 samples yielding potentially harmful organisms. One canned sample, which should have been commercially sterile, contained two genera of viable organisms. *Bacillus* species and *Streptococcus* species were isolated from all samples of dry dog food submitted.

Sauces (Table 15) presented no microbiological problems, although mold was isolated from 1 sample of spaghetti sauce. In total, 56 samples representing 10 different items were submitted. All 37 samples of canned soup (Table 16) were found to be commercially sterile, although many of the samples were swimmers when submitted.

Vegetable samples (Table 17) numbered 123 during 1975. This represented 32 different types and included fresh canned, cooked, and frozen samples. Of the isolations reported, aerobic organisms in canned sweet potatoes were probably the most significant. Canned sweet potatoes have been a problem in previous years.

Tables 18-28 present analytical data on a variety of products. Items reported are salad dressings, syrup, precooked frozen meals, inflight meals,

*** FDA. ALFOODACT No. 7-76, DSAR 4155.26. May 1976.

**** FDA. ALFOODACT No. 5-76, DSAR 4155.26. April 1976.

chili, cheese, cream substitute, desserts, eggs, luncheon meats, margarine, pizza, pork, poultry, prepared meals, sandwich spreads, sausage, topping, seafood, miscellaneous items, sandwiches, and a special table of items with extremely high counts. Data in these tables are the food item, standard plate count x 1000/g classified in 12 categories, coliform counts/g classified in 12 increments, yeast and mold counts/g classified in 12 categories, *E. coli* analyses, and other significant results, if any. The number of samples for each analyses may be found immediately preceding the numbers in each count range. As is apparent, certain analyses were not performed on many samples; these are annotated "Not Tested". Results reported are as received from the performing laboratory.

A special table of items with extremely high counts has been prepared. The multipliers for standard plate counts are 10^4 , 10^5 , 10^6 , and 10^7 . It should be mentioned that many of these products have a high natural flora, and that listing in this table does not indicate poor quality. Due to the large number of beef samples tested and to the specific interest in these products, a special table (Table 28) has been prepared.

For the reader's convenience, a series of figures (1-19) have been prepared for certain items. For instance, data on ground beef has been listed in tabular form on Table 28 and in Figures 1 and 2. A complete listing of figures and products may be found on pages vi and vii of the index.

RECOMMENDATIONS AND CONCLUSIONS

1. Accumulation of data on file should be continued.
2. Maximum use should be made of the data on file in reviewing specifications.
3. Sufficient data are available on file to formulate microbiological guidelines on comminuted beef products and prepared sandwiches. These guidelines should be formulated as soon as practical.
4. Data on file should continue to be made available to interested parties.
5. Research in military food hygiene should be instituted when problem products are identified.

GLOSSARY OF TERMS AND ABBREVIATIONS

ALFOODACT	Alert message of hazardous foods originating from Food and Drug Administration
APO	Army Post Office
BBQ	Barbeque
BLT	Bacon Lettuce Tomato
BTSV	Botulism Survey
DoD	Department of Defense
DSAR	Defense Supply Agency Regulation
FDA	Food and Drug Administration
FSUP	Food Poisoning Suspect
g	Gram
LT	Less Than
Misc	Miscellaneous
N	Number
PFM	Precooked Frozen Meal
Proc	Procurement
RSCH	Research
Steaks Dehy Raw	Steaks Dehydrated Raw
Spec	Special
Surv	Surveillance
Sweller	Can which has bulged from internal gas pressure
Unk	Unknown
+	And

TABLE 1: Participating Laboratories, Location and Number of Samples Tested

<u>LAB NO.</u>	<u>LOCATION</u>	<u>NO. OF SAMPLES</u>
01	Defense Subsistence Testing Laboratory Chicago, Illinois 60909	49
02	Food Hygiene Division Department of Nutrition Letterman Army Institute of Research Presidio of San Francisco, California 94129	893
03	Veterinary Division U.S. Army Medical Laboratory Fort Sam Houston, Texas 78234	414
04	Veterinary Division U.S. Army Medical Laboratory Fort Meade, Maryland 20755	946
05	Department of Veterinary Medicine 406th Medical Laboratory APO San Francisco, California 06343	686
06	U.S. Army Medical Laboratory Fort McPherson, Georgia 30330	886
07	Department of Veterinary Medicine U.S. Army Medical Laboratory Fort Baker Sausalito, California 94965	1,085
08	U.S. Army Medical Laboratory Schofield Barracks, Hawaii APO San Francisco, California 06557	477
09	Veterinary Department U.S. Army Medical Laboratory St. Louis, Missouri 63166	94
11	Department of Veterinary Medicine Tenth Medical Laboratory APO New York 09180	1,816

TABLE 2: Reasons for Submission and Item Class Listing

<u>REASONS FOR SUBMISSION</u>		
<u>REASONS</u>	<u>CODING ABBREVIATION</u>	<u>NUMBER SAMPLES</u>
Food Poisoning Suspect	FSUP	155
Procurement	PROC	2,456
Research	RSCH	893
Special	SPEC	1,780
Surveillance	SURV	<u>2,062</u>
		TOTAL 7,346

ITEM CLASS LISTING

<u>ITEM CLASS</u>	<u>NUMBER SAMPLES</u>
Baby Food	81
Bakery Prod	35
Beef	1,471
Cheese	32
Chili	11
Combat Meals	40
Cream Sub	15
Desserts	22
Drinks	166
Eggs	11
Fruit	121
Inflight Meals	207
Luncheon Meats	340
Margarine	6
Meats Canned	46
Milk + Milk Prod	20
Misc	334
Pet Food	78
PFM	602
Pickles	7
Pizza	20
Pork	227
Poultry	162
Prepared Meals	33
Salad Dressing	65
Salads	1,181
Sandwich Spreads	109
Sandwiches	544
Sauces	57

TABLE 2 ITEM CLASS LISTING (Cont)

<u>ITEM CLASS</u>	<u>NUMBER SAMPLES</u>
Sausage	428
Seafood	653
Soup	37
Syrup	19
Topping	43
Vegetables	123
TOTAL	7,346

TABLE 3: Microbiological Isolates from Samples Submitted as Food Poisoning Suspects

Item Class	Number Samples	Significant Results
Enfamil with Iron*	3	None
Cake	2	None
Doughnut	1	None
Lemon Fruit Pie	1	None
Peach Tart	1	None
Raisin Bun	1	None
Roll	1	None
Suzy-Q*	1	None
Toast	4	None
Twinkies*	1	None
Beef and Gravy	1	None
Beef Roast	1	None
Beef Roast Cooked	1	None
Chipped Beef	1	None
Ground Beef	1	<i>Staphylococcus aureus</i> - 3000/g
Ground Patties Frozen	2	None
Hamburger	1	None
Meat Loaf	1	None
Chili	1	<i>Staphylococcus aureus</i> - 15000/g
Fruit Compote	1	None
Beer	1	None
Fresca*	3	None
Grapefruit-Orange Juice	3	None
Lemonade Mix	1	None
Orange Juice	1	None
Eggs Boiled	3	None
Eggs Raw	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Eggs Scrambled	2	None
Egg White	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Bing Cherries	1	None
Beef Stew Canned	4	None
Corned Beef Canned	3	None
Milk Fresh	4	None
Beef Enchilada	6	None
Beef Gravy	1	None
Chicken Egg Rolls	2	None
Mushrooms Canned	10	None
Nutrament*	1	Standard plate count - 78000/g
Nutrament*	2	None
Peanuts Dry Roasted	1	None
Shrimp Egg Rolls	2	None

TABLE 3 (Cont)

<u>Item Class</u>	<u>Number Samples</u>	<u>Significant Results</u>
Spaghetti and Meat Sauce	1	None
Tomatoes and Noodles	1	None
Beef Roast and Gravy	1	None
Macaroni and Beef and Tomatoes	2	None
Pizza	4	None
Bacon	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate <i>Staphylococcus aureus</i> - 1 Isolate
Ham	1	<i>Salmonella enteritidis</i> - serotype berta - 1 Isolate
Ham Diced	1	None
Ham Sliced	1	None
Pork	1	None
Chicken Fried	3	None
Turkey and Dressing	1	None
Salad Dressing	1	None
Ham Salad	1	None
Macaroni Salad	2	None
Potato Salad	2	Standard plate count - 590000/g <i>Bacillus</i> species - 1 Isolate <i>Staphylococcus aureus</i> - 2 Isolates
Potato Salad	2	<i>Escherichia coli</i> - 1 Isolate
Tuna Salad	1	None
Pimento Spread	1	None
Tuna Salad Spread	1	None
Bologna Sandwich	1	<i>Staphylococcus aureus</i> - 1 Isolate Fecal streptococci - 1 Positive <i>Staphylococcus aureus</i> - 1 Isolate
Hot Dog	1	None
Meat and Cheese Sandwich	1	None
Roast Beef	1	None
Tomato Sauce	1	None
Frankfurters	4	None
Liverwurst	1	None
Pepperoni	2	None
Salami	1	None
Sausage	1	None
Crabmeat Canned	1	None
Deviled Crabs Frozen	3	None
Deviled Crabs Frozen	1	<i>Pseudomonas maltophilia</i> - 1 Isolate
Fish	1	None
Fish Frozen	1	<i>Clostridium perfringens</i> - 1 Isolate
Fish Sticks	1	None
Shrimp and Lobster	1	None

TABLE 3 (Cont)

<u>Item Class</u>	<u>Number Samples</u>	<u>Significant Results</u>
Smoked Salmon Canned	4	None
Tuna Canned	1	None
Chicken Noodle Soup Canned	2	Fecal streptococci - 2 Positive
Chicken and Rice Soup Canned	4	None
Asparagus Fresh	1	None
Carrots, Peas, and Potatoes	1	None
French Fried Potatoes	1	None
Green Beans Canned	1	None
Mixed Vegetables Fresh	1	None
Peas Fresh	3	None
Potatoes	3	None
Tomatoes and Peppers	1	None
TOTAL	155	

* Trade Names

TABLE 4: Microbiological Isolates from Baby Food Samples

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Alacia*	1	Commercially Sterile
Baby Food	2	Commercially Sterile
Baby Food	1	Diphtheroids Isolated
Enfamil*	23	None
Enfamil with Iron*	33	None
Green Beans	2	None
Lamb	1	None
Olac*	1	None
Peas Strained	2	None
Plums Canned	6	None
Prosobee*	1	None
Similac*	6	None
SMA*	2	Pathogens - Negative
TOTAL	81	

TABLE 5: Microbiological Isolates from Bakery Products

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Apple Pie	6	None
Blueberry Pie	2	None
Cake	2	None
Coconut Cream Pie	1	None
Chocolate Chip Cookies	1	None
Doughnut	2	None
Dutch Apple Tarts	4	None
Lemon Cream Pie	3	Klebsiella species - 3 Isolates Proteus mirabilis - 3 Isolates
Lemon Fruit Pie	1	None
Oatmeal Cookie Mix	1	None
Peach Tart	1	None
Pumpkin Pie	2	None
Raisin Bun	1	None
Roll	1	None
Sandwich Bun	1	None
Suzy-Q*	1	None
Toast	4	None
Twinkies*	1	None
TOTAL	35	

* Trade Names

TABLE 6: Microbiological Isolates from Combat Meals, Canned

Item	Number Samples	Significant Results
Applesauce	2	Commercially Sterile
Apricots	7	Commercially Sterile
Crackers	6	Commercially Sterile
Fruits Unidentified	6	Commercially Sterile
Meat Balls and Beans	1	Commercially Sterile
Peaches	3	Commercially Sterile
Peanut Butter	8	Commercially Sterile
Pineapple Bits	1	Commercially Sterile
Tuna Fish	6	Commercially Sterile
TOTAL	40	

TABLE 7: Microbiological Isolates from Fruit

Item	Number Samples	Significant Results
Apricots Canned	1	Commercially Sterile
Bananas Canned	6	Commercially Sterile
Bing Cherries	1	None
Blackberries Canned	5	Chemical Deterioration
Blueberries Canned	6	Commercially Sterile
Blueberry Pie Filling Canned	6	Commercially Sterile
Cherries Canned	15	Commercially Sterile
Cranberry Sauce Canned	3	Commercially Sterile
Figs Canned	5	Commercially Sterile
Fruit Cocktail Canned	6	Commercially Sterile
Grapefruit Sections Canned	6	Commercially Sterile
Grapes Canned	3	Commercially Sterile
Mixed Fruit Canned	11	Commercially Sterile
Peaches Canned	1	Commercially Sterile
Pears Canned	7	Commercially Sterile
Pineapple Canned	8	Commercially Sterile
Plums Canned	26	Chemical Deterioration
Prunes Dried Canned	1	None
Strawberries Canned	1	Standard plate count - 830000/g Yeast and Mold - Too numerous to count
Tamarind Canned	2	None
Tropical Fruit Canned	1	None
TOTAL	121	

TABLE 8: Microbiological Isolates from Drinks

Item	Number Samples	Significant Results
Apple Juice	2	None
Beer	38	<i>Micrococcus species</i> - 7 Positive <i>Enterobacter cloacae</i> - 1 Isolate
Beverage Base	1	None
Coca Cola*	1	None
Cola Diet	6	None
Diet Pepsi Cola*	1	None
Diet 7-Up*	1	None
Dr. Pepper*	1	None
Fresca*	3	None
Ginger Ale	13	<i>Saccharomyces species</i> - 3 Positive
Grape	1	None
Grape Juice Canned	17	None
Grape Fruit Juice	6	None
Grapefruit-Orange		
Juice Canned	3	None
Grapefruit Saft*	1	None
Hawaiian Punch*	1	None
Johannisbeer Saft*	1	None
Lemon Juice Canned	2	<i>Lactobacillus species</i> - 2 Positive
Lemonade Mix Canned	1	None
Lime Juice Canned	2	None
Orange	1	None
Orange and Grapefruit		
Juice Canned	1	None
Orange Juice Canned	7	<i>Lactobacillus species</i> - 2 Positive <i>Saccharomyces species</i> - 2 Positive <i>Penicillium species</i> - 2 Positive <i>Mucor species</i> - 2 Positive
Orangesaft*	1	None
Pepsi Cola*	7	None
Pineapple Juice	1	None
Root Beer	1	None
Rum	1	None
Sauerkirschaft*	1	None
Sprite Syrup		
Concentrate*	6	None
Tomato Juice Canned	32	None
Tonic Water	1	<i>Saccharomyces species</i> - 1 Isolate
Trauhensaft*	1	None
7-Up*	1	None
TOTAL	166	

* Trade Names

TABLE 9: Microbiological Isolates from Meats Canned

Item	Number Samples	Number Sterile	Significant Results
BBQ Sauce and Pork	3	3	None
Beef Ravioli	3	3	None
Beef Slices with Potatoes	6	6	None
Beef Stew	10	10	None
Chicken	1	1	None
Corned Beef Brisket	6	6	None
Corned Beef	8	8	None
Frankfurters	1	1	None
Ham Canned	58	6	<i>Clostridium capitovale</i> - 2 Isolates <i>Micrococcus</i> species - 4 Isolates <i>Bacillus cereus</i> - 2 Isolates <i>Bacillus pumilus</i> - 1 Isolate <i>Bacillus subtilis</i> - 2 Isolates <i>Lactobacillus</i> species - 1 Isolate <i>Leuconostic</i> species - 1 Isolate <i>Clostridium sphenoides</i> - 2 Isolates <i>Bacillus</i> species - 6 Isolates <i>Achromobacter</i> species - 2 Isolates <i>Pseudomonas</i> species - 1 Isolate <i>Streptococcus</i> species - 1 Isolate
Meatball Stew	1	1	None
Spam and Cheese Chunks	<u>5</u>	<u>5</u>	None
TOTAL	102	50	

TABLE 10: Microbiological Isolates from Milk and Milk Products

Item	Number Samples	Significant Results
Butter	1	Yeast and Mold - Fewer than 1/g
Canned Evaporated Milk	13	Commercially Sterile
Fresh Milk	4	None
Milk Nonfat Dry	2	Standard Plate Count - 1400/g and 10/g
TOTAL	20	

TABLE 11: Microbiological Isolates from Miscellaneous Canned Products

Item	Number Samples	Significant Results
Bamboo Shoots	6	None
Beans and Franks	2	None
Beans and Meatballs	2	None
Beans and Pork	2	None
Beef Ravioli and Tomato Sauce	3	None
Beef-o-getti*	1	None
Chop Suey Vegetables	1	None
Hearts of Palm	1	<i>Pseudomonas cepacia</i> and <i>Acinetobacter calcoaceticus</i> - 1 Isolate
Jalapeno Bean Dip	12	Commercially Sterile
Meat Sticks	1	Pathogens - Negative
Meat Sticks	1	<i>Micrococcus</i> species - 1 Isolate
Mushrooms	138	None
Nutrament*	3	None
Peppers Sweet Red	6	Commercially Sterile - 6 Chemical Decomposition - 6
Pimentos	14	Commercially Sterile - 14 Chemical Decomposition - 14
Ravioli	2	None
Spaghetti Sauce with Meat	6	None
Spanish Rice	7	
TOTAL	208	

* Trade Names

TABLE 12: Microbiological Isolates from Other Miscellaneous Products

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Breakfast Cereal	3	None
Candy (M+M)*	1	None
Candy (Baby Ruth)*	1	None
Filbert Nuts	1	<i>Staphylococcus aureus</i> - 1 Isolate
Ground Beef and Tomatoes	1	<i>Peptococcus aerogenes</i> - 1 Isolate
Ground Beef and Tomatoes	1	<i>Clostridium madisoni</i> - 1 Isolate
Imitation Lemon Flavoring	6	<i>Bacillus aspergillus</i> and <i>Penicillium</i> species - 6 Isolates
Imitation Vanilla Flavoring	7	Aerobic Organisms and Yeast and Molds - 7 Isolates
Jam (Raspberry Flavor)	1	Pathogens - Negative
Lasagna and Meat Sauce	1	None
Oriental Noodles	6	Pathogens - 6 Negative
Oriental Noodles and Pork Flavor	1	None
Oriental Noodles and Seasoning	1	None
Peanut Butter	10	None
Peanuts Dry Roasted	1	None
Rice	1	None
Rice Noodles	1	<i>Neurospora</i> species - 1 Isolate
Rolled Oats Canned	4	None
Soup and Gravy Bar	2	None
Soup and Gravy Base	3	<i>Bacillus cereus</i> - 2 Positive
Soup and Gravy Base - Ham Flavored	1	Standard plate count - 300000/g
Tomatoes and Noodles	1	None
Tortillas	1	None
Table Food	4	None
Vinegar	3	None
Yeast	1	Rope spores - 120/g
TOTAL	64	

* Trade Names

TABLE 13: Microbiological Isolates from Pickles

<u>Item</u>	<u>Number Samples</u>	<u>Significant Results</u>
Pickles	7	None

TABLE 14: Microbiological Isolates from Pet Food

Item	Number Samples	Significant Results
Beef Chunks Dinner	5	Pathogens - 5 Negative
Canned Dog Food	5	Pathogens - 5 Negative
		Yeast and Mold - 5 Negative
Cat	2	Commercially Sterile
Dog	29	Commercially Sterile
Dog Food Canned	4	Commercially Sterile
Dog Food Chunks with Gravy Canned	22	Commercially Sterile
	1	<i>Aeromonas hydrophilia</i> , <i>Clostridium sporogenes</i> , <i>Clostridium bifermentans</i> , and <i>Clostridium butyricum</i> - 1 Isolate
Dry Dog Food	6	<i>Bacillus</i> species - 6 Isolates
High Caloric Medicated	4	<i>Streptococcus</i> species - 6 Isolates
		None
TOTAL	78	

TABLE 15: Microbiological Isolates from Sauces

Item	Number Samples	Significant Results
BBQ	1	None
Enchilada	6	Commercially Sterile
Hot	5	Commercially Sterile
Meat	6	Commercially Sterile
Mexican Hot	2	Commercially Sterile
Spaghetti	1	<i>Rhizopus</i> species - 1 Isolate
Tartar	5	Commercially Sterile
Tomato	6	Commercially Sterile
Tomato Paste	22	None
Worcestershire	3	Commercially Sterile
TOTAL	57	

TABLE 16: Microbiological Isolates from Canned Soup

Item	Number Samples	Significant Results
Bean and Bacon Canned	2	None
Beef Consomme Canned	2	None
Chicken Gumbo Canned	6	None
Chicken Noodle Canned	6	None
Chicken with Rice Canned	4	None
Cream of Mushroom Canned	11	None
Tomato	6	None
TOTAL	37	

TABLE 17: Microbiological Isolates from Vegetables

<u>Item</u>	<u>Number Samples</u>	<u>Number Samples</u>	<u>Significant Results</u>
Asparagus Cooked	1	0	Pathogens - 1 Negative
Asparagus Canned	14	8	Pathogens - 1 Negative <i>Clostridium thermosaccharolyticum</i> - 3 Isolates <i>Clostridium thermocelluloseum</i> - 1 Isolate
Cabbage Sweet and Sour	6	6	None
Carrots Canned	6	6	None
Carrots, Peas and Potatoes	1	1	None
Chow Mein	1	0	None
Corn Cooked	1	0	None
Corn Frozen	1	0	Standard plate count - 110000/g Coliforms - 10/g
French Fried Potatoes	1	0	Pathogens - 1 Negative
French Fried Potatoes	1	0	Standard plate count - 10/g Coliforms - Negative
Green Beans Canned	3	3	None
Green Beans Canned	5	-	Pathogens - 5 Negative
Green Peas	1	-	Standard plate count - Fewer than 1000/g <i>Escherichia coli</i> - 1 Negative <i>Salmonella</i> - 1 Negative
Kidney Beans Canned	4	4	None
Lima Beans Canned	3	3	None
Mixed Cooked	1	-	Pathogens - 1 Negative
Navy Beans Canned	6	6	None
Onions Dehydrated	1	-	Standard plate count - 15/g Coliforms - Fewer than 1/g Yeast and Molds - 2/g
Peas Cooked	3	-	Pathogens - 3 Negative
Peas and Carrots Canned	6	6	None
Peas Canned	1	1	None
Pimentos Canned	1	-	Pathogens - 1 Negative
Potatoes	4	-	Pathogens - 4 Negative
Potatoes Instant	2	-	Pathogens - 2 Negative
Sauerkraut Canned	28	28	None
Southern Yams Canned	1	1	None
Spinach Canned	1	1	None
Sweet Potatoes Canned	9	9	None
	5	-	Aerobic organisms present in 5 samples
Tomato and Peppers	1	0	Pathogens - 1 Negative
Tomatoes Canned	1	1	None
Turnip Greens Canned	2	2	None
Wax Beans	1	1	None
TOTAL	123	88	

TABLE 18: Microbiological Isolates from Salad Dressing

Item	N ¹	SPC/g ^a	Coli/g ^b	Y+M/g ^c	E. coli ^d	Pathogens	Lipolytic Species	Other	Commercially Sterile
Blue Cheese	1	FT ^e 1	-	-	FT 1	-	Negative	-	-
Blue Cheese	1	FT 1	-	-	FT 1	-	-	-	Not Sterile
Blue Cheese	1	-	-	-	Positive	-	-	-	Sterile
Cheese	2	-	-	-	-	-	-	-	-
Cheese Garlic	4	FT 1	-	-	FT 1	FT 1	-	-	-
Cheese Italian	4	-	FT 1	FT 1	FT 1	-	-	-	-
Mayonnaise	14	FT 1	0	FT 1	FT 1	-	Negative	-	-
Mild Italian	1	-	FT 1	FT 1	FT 1	-	-	-	-
Riviera French	2	-	FT 1	FT 1	FT 1	-	-	-	-
Salad Dressing	5	FT 100	FT 1	FT 1	FT 1	-	Negative	-	-
Salad Dressing	5	Negative	Negative	Negative	Negative	-	-	-	-
Salad Dressing	1	Negative	Negative	16	-	-	-	-	-
Salad Dressing	5	-	-	-	-	-	-	-	-
Salad Dressing	1	900	FT 1	FT 1	FT 1	Negative	-	-	-
Salad Dressing	3	-	-	-	-	-	-	-	Sterile
Salad Dressing	1	200	FT 1	FT 1	FT 1	Negative	-	-	-
Salad Dressing	1	-	-	-	-	-	Negative	-	-
Salad Dressing	1	FT 100	FT 1	-	-	-	-	-	-
Salad Dressing	3	200	FT 1	FT 1	FT 1	-	Negative	-	-
Salad Dressing	3	100	FT 1	FT 1	FT 1	-	Negative	-	-
Thousand Island	2	-	-	-	-	-	-	-	Bacillus species - Isolated Clostridium tertium - Isolated
Thousand Island	1	-	-	-	-	-	-	-	Sterile

¹ Number^a Standard Plate Count/g^b Coliform Count/g^c Yeast and Mold/g ^d Escherichia coli^e Fever Than

TABLE 19: Microbiological Isolates from Syrup

Item	N ¹	SPC/g ^a	Coli/g ^b	Y+M/g ^c	E. coli ^d	Commercially Sterile	Other	Pathogens
Cola Base	4	FT ^e 1	FT 1	FT 1	-	-	-	-
Malt Flavored	1	-	-	-	-	Sterile	-	-
Molasses	4	90	-	FT 1	Negative	-	-	-
Molasses Canned	1	-	-	FT 1	-	Bacillus species - Isolated	-	-
Pancake	4	-	-	-	-	-	-	Negative
Root Beer	1	36	-	FT 1	-	-	-	-
Chocolate	1	FT 1	FT 1	FT 1	-	-	-	-
Vanilla	1	FT 1	FT 1	FT 1	-	-	-	-

¹ Number^a Standard Plate Count^b Coliform Count/g^c^d Escherichia coli^e Fever Than

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals

FOOD ITEM	N ¹	<3	Standard Plate Count x 1000/g										Escherichia coli														
			3-11-21-31-41-51-61-71-81-91-	10	20	30	40	50	60	70	80	>100	N <3	3-11-21-31-41-51-61-71-81-91-	10	20	30	40	50	60	70	80	90	>100	N	POS	MEC
PRECOOKED FROZEN MEALS																											
Beef + Gravy	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-
Beef Burgundy	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Onions + Beans	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4
Carrots	7	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Composite	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6
Green Beans	8	7	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	8
Macaroni	19	14	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	18
Meat	10	7	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Noodles	5	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Peas + Carrots	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Starch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Beef Pot Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Beef Roast	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Carrots	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Corn + Carrots	7	7	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7
Meat	2	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Noodles	2	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Peas	2	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Potatoes	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Starch	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Vegetable	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Beef Sirloin	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Carrots	3	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Composite	3	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Corn	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Green Beans	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Meat	17	12	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	17
Noodles	7	3	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Peas	5	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5
Peas + Carrots	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Potatoes	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6
Rice	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Starch	3	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Vegetables	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Beef Steak	7	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7
Carrots	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5
Composite	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Corn	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Green Beans	10	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	9
Meat	7	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7
Potato Puffs	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Potatoes	7	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Starch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Beef Stew	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g										<i>Escherichia coli</i>					
		<3	3-10	10-20	20-30	30-40	40-50	50-60	60-70	70-80	80-90	>100	N	<3	3-10	10-20	20-30	30-40	40-50	50-60	60-70	70-80	80-90	90-100	>100	N	POS
PRECOOKED FROZEN MEALS (Cont)																											
Beef Tenderloin	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Starch	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Beef																											
Carrots + Peas	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Noodles	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Braised Steak																											
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Breast of Chicken																											
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Butt Steak																											
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Cheese Omelet + Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Chicken Almondine																											
Hash	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Meat	13	12	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	13	0	13
Peas	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Peas + Carrots	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Potatoes	5	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5
Rice	7	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	0	7
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Chicken Breast																											
Meat	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	4
Mixed Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Rice	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Starch	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Chicken Chow Mein																											
Chicken Marengo	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Green Beans	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Meat	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Chicken Pot Pie	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	0	-
Chicken	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Fruit	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Green Beans	4	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Potatoes	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Rice	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Vegetables	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont.)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliform/g						<i>Escherichia coli</i>											
		<3	3-10	10-20	20-30	30-40	40-50	50-60	60-70	70-80	80-90	90-100	>100	N	<3	3-10	10-20	20-30	30-40	40-50	50-60	60-70	70-80	80-90	90-100	>100	N	POS	NEG
PRECOOKED FROZEN MEALS (Cont.)																													
Coq Au Vin	4	2	1	0	1	0	0	0	0	0	0	0	0	0	0	3	2	0	0	1	0	0	0	0	0	0	0	4	0
Beans	6	2	2	0	0	0	0	0	0	0	0	0	0	0	0	4	1	2	0	0	0	0	0	0	0	0	0	6	1
Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	5
Peas	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	3	2	1	0	0	0	0	0	0	0	0	0	1	
Rice	Search	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	5
Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	0
Egg Omelet + Ham	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	2
Egg Omelet	Apples	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Eggs	9	9	0	0	0	0	0	0	0	0	0	0	0	0	0	9	9	9	9	9	9	9	9	9	9	9	9	0	
Meat	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	5
Potatoes	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
French Fried Shrimp	Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Mixed Vegetables	Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	1
French Toast	Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0	0	0	0	1
French Toast	French Toast	1	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	1	1	0	0	0	0	0	0	0	0	0	1
Meat	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	1	0	0	0	0	0	0	0	0	0	1
Fried Rice + Pork	Ham + Eggs	1	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	1
Eggs	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested	1
Ham	Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1
Ham + Waffles	Ham	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1
Macaroni + Beef + Tomatoes	Pork Loin + Gravy	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1
Pork Loin	Green Beans	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Green Beans	Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Pot Roast Composite	Green Beans	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1
Pot Roast Composite	Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Potatoes	Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Roast Beef Dinner	Potatoes	2	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0	0	0	0	0	2
Roast Pork Loin	Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	N	<3	Standard Plate Count x 1000/R										Coliforms/k										<i>Escherichia coli</i>		
			3-11-21-31-41-51-61-71-81-91->100	N	<3	10-20-30-40-50-60-70-80-90-100	>100	N	3-11-21-31-41-51-61-71-81-91->100	N	<3	10-20-30-40-50-60-70-80-90-100	>100	N	POS	NEG									
PRECOOKED FROZEN MEALS (Cont)																									
Roast Pork	2	2	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	2	0	2		
Carrots	4	3	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	1	3		
Corn + Beans	14	12	1	0	1	0	0	0	0	0	0	0	0	2	1	0	1	0	0	0	0	14	0	14	
Meat	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5		
Peas	7	3	0	0	2	1	0	0	0	0	0	0	0	1	0	0	1	0	0	0	0	7	1	6	
Potatoes																									
Rice																									
Starch																									
Vegetables																									
Roast Turkey																									
Green Beans																									
Heat																									
Sweet Potatoes																									
Salisbury Steak																									
Carrots																									
Composite																									
Meat																									
Peas																									
Peas + Carrots																									
Potatoes																									
Sauerbraten																									
Beets																									
Heat																									
Potatoes																									
Scrambled Eggs + Ham																									
Composite																									
Eggs																									
Heat																									
Potatoes																									
Scrambled Eggs																									
Composite																									
Eggs																									
Ham																									
Heat																									
Potatoes																									
Toast																									
Shrimp Chow Mein																									
Shrimp Egg Rolls																									
Shrimp																									
Beans																									
Heat																									
Rice																									
Sirloin Butt																									
Green Beans																									
Potatoes																									
Smoked Pork Loin																									
Heat																									
Potatoes																									
Sauerkraut																									
Sweet and Sour Pork																									

TABLE 20: Microbiological Results of Analyzing Precooked Frozen Meals (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g						Escherichia coli							
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81->100	N	<3	3-10	11-20	21-30	41-50	61-70	81-90	100->100	N	POS	NEG		
PRECOOKED FROZEN MEALS (Cont)																									
Swiss Steak Composite	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1
Meat	7	7	3	2	0	0	1	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0	0	7
Peas	6	3	2	0	0	0	0	0	0	0	0	0	0	2	1	0	0	1	0	0	0	0	0	0	6
Potatoes	6	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6
Turkey	3	3	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	0	0	-
Composite	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	
Meat	3	2	0	1	0	0	0	0	0	0	0	0	1	0	0	1	0	0	0	0	0	0	0	0	1
Peas	2	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	2
Peas + Carrots	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	-
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	-
Sweet Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Turkey Dinner																									
Composite	1	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1
Veal Parmagen Composite	1	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1
Green Beans	6	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6
Meat	5	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5
Rice	6	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6
Veal	1	1	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	1
Waffles	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Apples	1	1	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1
Composite	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1
Ham	8	5	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	8
Meat	6	5	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	6
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1
Waffles + Canadian Bacon	14	10	1	1	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	14
Apples	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	3
Composite	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	1
Meat	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Waffles	3	2	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	3
Waffles + Ham	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Apple Slices	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	-
Waffles + Ham Composite	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	1
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	1

1 Number

TABLE 21: Microbiological Results of Analyzing Inflight Meals

FOOD ITEM	N ¹	Standard Plate Count x 1000/ μ										Coliforms/g										Escherichia coli			
		3- <3	10- 20	30- 40	50- 60	70- 80	90- 100	>100	N	<3	10- 20	30- 40	50- 60	70- 80	90- 100	>100	N	POS	NEG						
INFLIGHT MEALS																									
Beef Burgundy																									
Corn	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Green Beans	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	2	0	
Meat	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	0	3	0	
Noodles	3	1	1	0	0	0	0	0	1	0	0	0	0	0	1	1	0	0	0	0	3	0	0	3	
Beef Pot Roast																									
Beans	2	0	0	0	0	0	0	1	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	
Carrots	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	2	0	0	2	0	
Corn	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	0	3	0	
Meat	8	2	1	0	0	0	0	0	0	0	0	0	0	0	0	3	0	0	0	8	1	0	7	1	
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Potatoes	6	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	1	0	4	1	
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Beef Roast																									
Corn	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Beef Sirloin																									
Corn	5	2	1	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	5	0	0	5	0	
Meat	5	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	5	0	0	5	0	
Noodles	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	0	0	4	1	0	3	1	
Potatoes	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	2	0	
Chicken Almondine																									
Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	1	0	
Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	2	0	0	1	0	
Peas + Carrots	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	1	0	
Potatoes	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	3	0	0	0	2	0	0	1	0	
Chicken Fried	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	2	0	
Coq Au Vin																									
Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	1	0	
Corn	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	6	0	0	9	0	
Meat	9	7	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	9	0	0	9	0	
Peas	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	1	0	
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	1	0	0	1	0	
Rice	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	8	0	0	8	0	
Egg Omelet																									
Eggs	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	0	5	0	
Ham	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	0	5	0	
Potatoes	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
French Toast																									
Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	0	4	0	
Pearls	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Pancakes																									
Apples	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Toast	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Ham	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	1	0	
Meat																									
Pancakes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	2	0	
Roast Pork																									
Beans	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	2	0	
Green Beans	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Meat	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	0	4	0	
Potatoes	4	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	0	4	0	

TABLE 21: Microbiological Results of Analyzing Inflight Meals (Cont)

FOOD ITEM	N	<3	Standard Plate Count x 1000/ ²										Coliforms/g						<i>Escherichia coli</i>		
			3-11-	21-31-	41-51-	51-61-	71-81-	91->100	N	<3	3-11-	21-31-	41-51-	61-71-	81->100	N	POS	NEG			
INFLIGHT MEALS (Cont)																					
Scrambled Eggs + Ham																					
Eggs	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0		
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
Scrambled Eggs	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0		
Eggs	14	8	3	2	0	1	0	0	0	0	0	0	0	1	0	0	0	0	14	0	
Meat	11	4	3	2	0	0	0	0	0	0	0	0	0	1	0	0	0	0	11	1	
Potatoes	14	10	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	0	
Stirloin Steak																					
Carrots	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	1	
Corn	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Meat	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles + Canadian Bacon																					
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Waffles + Ham																					
Meat	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	
Waffles	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	3	0	3	
Waffles	9	3	4	0	1	1	0	0	0	0	0	0	0	0	0	0	0	9	0	9	
Ham	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	
Meat	12	8	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	12	0	12	

1 Number

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine

FOOD ITEM	Standard Plate Count x 1000/ ^g										Coliforms/ ^g											
	N ¹	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	<3	10	20	30	40	50	60	70	80	>100
CHILI																						
Chili (Fresh)	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0
Chili (Fresh)	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chili (Block)	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chili w Beans	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canned																						
Con Carne + Beans (Dehydrated)	2	0	2	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0
CHEESE																						
American	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Cheddar	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese Shredded	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Limburger	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mozzarella	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0
Philadelphia Cream	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0
Pizza Cheese	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0
Shredded																						
Processed American	16	16	0	0	0	0	0	0	0	0	0	0	0	16	16	0	0	0	0	0	0	0
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0
Swiss																						
CREAM SUBSTITUTE																						
Dry Non-Dairy	15	15	0	0	0	0	0	0	0	0	0	0	0	15	0	15	0	0	0	0	0	0
DESSERTS																						
Banana Cream Pie	3	2	0	0	0	0	0	0	0	0	0	0	1	3	2	0	0	0	0	0	0	1
Boston Cream Pie	1	2	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0
Cheese Cake	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0
Cheese Cake -																						
Strawberry	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Chocolate Boston	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0
Cream Pie																						
Chocolate Pudding	3	2	0	1	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0
Pie																						
Coconut Cream Pie	3	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0
Coconut Custard	3	2	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0
Pie																						
Eclair-Custard	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0
Fruit Compote	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0
Lemon Cream Pie																						
EGGS																						
Boiled	3	0	0	1	0	0	1	0	0	1	0	0	0	3	2	0	0	0	0	0	0	0
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont.)

FOOD ITEM	N ¹	Yeast and Mold/ ²										Escherichia coli			SIGNIFICANT RESULTS			
		<3	3-	10	20	30	40	50	60	70	80	90	100	>100	N	POS	NEG	
CHILI																		
Chili (Fresh)	0															0	-	-
Chili (Fresh)	0															0	-	-
Chili (Block)	0															0	-	-
Chili w Beans	0															0	-	-
Canned Carne + Beans (Dehydrated)	4	2	0	0	0	0	0	0	0	0	0	0	0	2	0	-	-	Commercially Sterile - 3 Samples
CHEESE																		
American Cheddar	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	1	None
Cheese Shredded Limburger	0															0	-	-
Mozzarella	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	-	Staphylococcus aureus - 1 Isolate
Philadelphia Cream	6	6	0	0	0	0	0	0	0	0	0	0	0	0	-	-	-	Pathogens - 1 Negative
Pizza Cheese Shredded	2	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-	-	Pathogens - 1 Negative
Processed American Dehydrated	0																	Streptococcus species - 1 Negative
Swiss	1	1	0	0	0	0	0	0	0	0	0	0	0	0	-	-	-	Pathogens - 2 Negative
CREAM SUBSTITUTE																		
Dry Non-Dairy	0															0	-	-
DESSERTS																		
Banana Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	-	-	-	None
Boston Cream Pie	0															0	-	-
Cheese Cake	0															0	-	-
Cheese Cake - Strawberry	0															Not Tested	-	-
Chocolate Boston Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	-	-	-	None
Chocolate Pudding Pie	3	1	1	0	0	1	0	0	0	0	0	0	0	0	-	-	-	None
Coconut Cream Pie	3	2	1	0	0	0	0	0	0	0	0	0	0	0	-	-	-	None
Coconut Custard Pie	3	3	0	0	0	0	0	0	0	0	0	0	0	0	-	-	-	None
Eclair-Custard	0															Not Tested	-	-
Fruit Compote	0															Not Tested	-	-
Lemon Cream Pie	0															Not Tested	-	-
EGGS																		
Boiled	0															Not Tested	-	-
Dehydrated	0															Not Tested	-	-
																		Pathogens - 2 Negative
																		Pathogens - 1 Negative
																		Salmonella species - 1 Negative

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont.)

Number

TABLE 22: Microbiological Results of Analyzing Chili, Cheese, Cream Substitute, Desserts, Eggs, Luncheon Meats, and Margarine (Cont)

FOOD ITEM	N	Yeast and Mold/g				<i>Escherichia coli</i>				POS	NEG	SIGNIFICANT RESULTS	
		<3	3-	10-	20-	30-	40-	50-	60-	70-	80-	90-	>100
EGGS (Cont)													
Egg White	0	Not Tested											
Hard Boiled	0	Not Tested											
Raw	0	Not Tested											
Scrambled	0	Not Tested											
LUNCHEON MEATS													
Breast of Turkey	1	1	0	0	0	0	0	0	0	0	0	0	0
Cheese Loaf	0	Not Tested											
Chopped Ham	0	Not Tested											
Chopped Pork	0	Not Tested											
Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0
Ham + Cheese Loaf	0	Not Tested											
Ham Chopped	0	Not Tested											
Ham Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0
Ham Loaf	0	Not Tested											
Kosher Pastrami	0	Not Tested											
Liver Chesse	1	1	0	0	0	0	0	0	0	0	0	0	0
Luncheon Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0
New England Loaf	0	Not Tested											
Pastrami	0	Not Tested											
Pickle + Pimento Loaf	0	Not Tested											
Pickle Loaf	0	Not Tested											
Pizza Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0
Sliced Beef	1	1	0	0	0	0	0	0	0	0	0	0	0
Spiced Luncheon	1	1	0	0	0	0	0	0	0	0	0	0	0
MARGARINE													
Margarine	5	5	0	0	0	0	0	0	0	0	0	0	0

¹ Number

TABLE 23: Microbiological Results of Analyzing Pizza, Pork, Poultry, and Prepared Meats

FOOD ITEM	Standard Plate Count x 1000/s										California/s											
	N ¹	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100
PIZZA																						
Pepperoni Pizza (Type Unk)	0																					
Sausage	15	1	6	1	1	2	1	0	1	1	0	0	1	1	1	2	2	1	0	0	0	0
Bacon	5	2	1	0	0	0	0	0	0	0	0	0	2	6	5	0	0	0	0	0	0	1
BBQ Pork Chops Dehydrated Ground	2	1	0	0	0	1	0	0	0	0	0	0	0	2	0	2	0	0	0	0	0	0
Ham Boiled Sliced	2	0	0	1	0	0	0	0	0	0	0	0	0	0	2	1	1	0	0	0	0	1
Ham Chopped	2	0	0	1	0	0	0	0	0	0	0	0	0	2	2	0	1	0	0	0	0	1
Ham Diced	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Ham Formed	4	0	0	1	0	0	0	0	0	0	0	0	0	4	4	0	2	0	0	0	0	0
Ham Peppered	2	0	0	1	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0
Ham Pullman	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0
Loin	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	1
Picnic Shoulder	17	10	0	0	0	0	0	1	0	0	0	0	0	2	5	1	2	1	0	0	0	5
Pigs Feet	7	2	0	1	0	0	0	0	0	2	1	0	0	2	1	6	1	0	0	0	0	0
Pork	0																					
Shoulder	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0
Shoulder Butt	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0	4	3	0	0	0	0	1
POULTRY																						
BBQ Chicken	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	1	0	1	0	0	0	0
Chicken Cooked																						
Dehydrated	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0
Chicken Diced																						
Dehydrated	12	7	1	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken Fried	23	19	2	2	0	0	0	0	0	0	0	0	0	0	0	17	16	0	0	0	0	0
Chicken Frozen	0																					
Chicken Frying	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0
Chicken Livers	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	2	0	0	0
Cornish Game Hen	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey + Dressing	0																					
Turkey Breast	0																					
Sliced	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey Frozen	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0
Turkey Rolled	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roastless	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey Sliced	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 23: Microbiological Results of Analysing Plasma, Pork, Poultry, and Prepared Meats (Cont.)

TABLE 23: Microbiological Results of Analyzing Pizzas, Pork, Poultry, and Prepared Meals (Cont)

FOOD ITEM	Standard Plate Count x 1000/6										Coliforms/6															
	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-				
													N	<3	3-	10	20	30	40	50	60	70	80	90	100	>100
Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0		
Beef	2	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Bacon	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Beef	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Buster	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Egg Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Peach																										
Pie																										
Breakfast-Pork	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Potatoes	2	1	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	0		
Breakfast-Pudding	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Breakfast-Vegetable	2	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Breakfast-Waffle	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Cabbage														0	1	1	0	0	0	0	0	0	0	0		
Dinner-Mixed Veg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Dinner-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Dinner-Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Lima Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0		
Meat														1	1	0	1	0	0	0	0	0	0	0		
Mixed Vegetables	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0		
Peas	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Potatoes	5	2	0	1	0	0	0	0	0	0	0	0	0	2	1	0	0	0	0	0	0	0	0	0		
Sausage	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0			
Waffles	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	1	0	0	0	0	0	0	0		

1 Number

TABLE 23: Microbiological Results of Analyzing Pizza, Pork, Poultry, and Prepared Meals (Cont)

FOOD ITEM	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	Escherichia coli			SIGNIFICANT RESULTS
															POS	NEG	PREPARED MEALS	
Bacon	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	0	0	0	Salmonella species - 1 Negative	-
Beef	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	0	2	0	Salmonella species - 2 Negative	-
Breakfast	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Breakfast-Bacon	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Breakfast-Beef	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Breakfast-Butter	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Breakfast-Egg Roll	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	None	-
Breakfast-Peach																		
Pie	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	None	-
Breakfast-Pork	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Breakfast-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	2	0	0	Salmonella species - 1 Negative	-
Breakfast-Pudding	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	None	-
Breakfast-Rice	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Breakfast-Vegetable	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	2	0	0	Salmonella species - 2 Negative	-
Breakfast-Waffle	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	None	-
Cabbage	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Dinner-Hired Veg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	None	-
Dinner-Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	None	-
Dinner-Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Lime Beans	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Meat	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Mixed Vegetables	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Peas	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-
Potatoes	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	5	0	0	Salmonella species - 5 Negative	-
Sausage	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	2	0	0	Salmonella species - 2 Negative	-
Waffles	0	0	Not Tested	0	0	0	0	0	0	0	0	0	0	1	0	0	Salmonella species - 1 Negative	-

1 Number

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage

FOOD ITEM	Standard Plate Count x 1000/R										Coliforms/g
	<3	10	20	30	40	50	60	70	80	90	
SANDWICH SPREADS											
Cheddar + Pimento Cheese	1	1	0	0	0	0	0	0	0	0	0
Chicken Salad	1	1	0	0	0	0	0	0	0	0	0
Chunky Pimento Corned Beef	2	2	0	0	0	0	0	0	0	0	0
Cream Cheese	2	2	0	0	0	0	0	0	0	0	0
Pineapple Pecan Ham + Cheese Ham Salad	2	2	0	0	1	0	0	0	0	0	0
Hot Cheese	1	1	0	0	0	0	0	0	0	0	0
Hot Pepper	1	1	0	0	0	0	0	0	0	0	0
Hot Pimento	5	5	0	0	0	0	0	0	0	0	0
Hot Pimento Cheese	3	3	0	0	0	0	0	0	0	0	0
Jalapeno Olive Pimento	7	7	0	0	0	0	0	0	0	0	0
Pimento	48	33	6	2	0	0	0	0	0	0	0
Pimento Cheddar	1	0	1	0	0	0	0	0	0	0	0
Pimento Cheese	24	17	3	2	0	0	0	0	0	0	0
Pimento Cheese + Olives	1	1	0	0	0	0	0	0	0	0	0
Pimento Cheese + Pickles	1	1	0	0	0	0	0	0	0	0	0
Balish	0	0	0	0	0	0	0	0	0	0	0
Sandwich Spreads	1	1	0	0	0	0	0	0	0	0	0
Tuna Salad	2	2	0	0	0	0	0	0	0	0	0
Turkey Salad	1	1	0	0	0	0	0	0	0	0	0
SAUSAGE											
All Beef Bologna	5	3	0	0	0	0	0	0	0	0	0
Beef Bologna	3	2	1	4	0	0	0	2	1	2	1
Bierwurst	18	12	0	0	0	0	0	0	9	17	14
Bockwurst	17	0	3	1	0	0	0	2	11	16	13
Bologna	19	4	2	1	0	0	0	0	11	18	15
Calf Liverwurst	26	4	5	4	0	0	0	0	5	25	25
Cervelat	18	9	3	1	0	0	0	4	16	15	15
Charizo	2	0	2	0	0	0	0	0	1	1	1
Chorizo	1	0	1	0	0	0	0	0	1	1	1
Cooked Salami	4	4	1	1	0	0	0	0	2	4	3
Cotto Salami	1	1	0	0	0	0	0	0	0	0	0
Fleischwurst	17	6	2	2	1	0	0	0	5	15	14
Frankfurters	19	4	2	1	0	0	0	0	8	19	17
Heckwurst	18	3	0	1	2	0	0	0	13	17	14
Hot Dog	6	0	1	0	0	0	0	0	0	6	6
Hot Italian Pork	1	0	0	0	0	0	0	0	1	1	0
Italian	5	1	0	0	0	0	0	0	5	5	2
Italian Brand	1	0	0	0	0	0	0	0	1	1	0
Italian Link	3	0	0	0	0	0	0	0	2	3	3
Italian Sweet	0	0	0	0	0	0	0	0	0	0	0

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	Yeast and Mold/ ^a										<i>Escherichia coli</i>			SIGNIFICANT RESULTS	
	N ^b	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	POS	NEG	
SANDWICH SPREADS															
Cheddar + Pimento Cheese	1	0	0	0	0	0	1	0	0	0	0	0	1	0	1 None
Chicken Salad	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1 None
Chunky Pimento	1	0	0	0	0	0	0	0	1	0	0	0	1	0	1 None
Corned Beef	2	1	0	0	0	0	0	0	0	0	0	1	0	2	0 None
Cream Cheese															
Pineapple Pecan Ham + Cheese	2	0	1	0	0	0	0	0	0	0	0	0	2	0	2 None
Ham Salad	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1 None
Hot Cheese	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1 None
Hot Pepper	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1 None
Hot Pimento Cheese	3	0	1	0	0	0	0	0	1	0	0	0	1	3	0 3 <i>Staphylococcus aureus</i> - 2 Negative
Hot Pimento	2	1	0	0	0	0	0	0	0	0	0	0	1	2	0 2 <i>Staphylococcus aureus</i> - 1 Negative
Jalapeno	4	1	0	1	0	0	0	0	0	0	0	0	1	2	0 2 None
Olive Pimento	1	1	0	0	0	0	0	0	0	0	0	0	1	2	0 2 None
Pimento	39	12	7	4	2	4	1	2	2	0	0	1	4	36	35 None
Pimento Cheddar	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1 None
Pimento Cheese	19	6	2	0	1	2	0	1	1	0	0	0	5	11	10 <i>Staphylococcus aureus</i> - 5 Negative
Pimento Cheese + Olives	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1 None
Pimento Cheese + Pickles	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1 None
Raihish	0														
Sandwich Spreads	1	1	0	0	0	0	0	0	0	0	0	0	0	0	- Pathogens - 1 Negative
Tuna Salad	2	1	0	0	0	0	0	0	0	0	0	0	1	0	2 <i>Staphylococcus aureus</i> - 1 Negative
Turkey Salad	1	0	0	0	0	0	0	1	0	0	0	0	0	1	0 None
SAUSAGE															
All Beef Bologna	0	3	1	0	0	0	0	0	0	0	0	0	0	0	- None
Beef Bologna	1	1	0	0	0	0	0	0	0	0	0	0	1	0	- None
Bierwurst	0														
Bockwurst	0	0	0	1	0	0	0	0	0	0	0	0	1	0	- None
Bologna	2	0	0	1	0	0	0	0	0	0	0	1	8	0 8 Pathogens - 4 Negative	
Calf Liverwurst	0														
Carvelat	0														
Charivo	0														
Chorizos	0														
Cooked Salami	0	1	0	0	0	0	0	0	0	0	0	0	1	0	- None
Cotto Salami	1	0	0	0	0	0	0	0	0	0	0	0	0	- None	
Fleischwurst	0														
Frankfurters	0														
Hackbraten	0														
Hot Dog	0														
Hot Italian Pork	0												1	1	- None
Italian	0												1	1	- <i>Bacillus species</i> - 1 Isolate
Italian Brand	0												1	1	- <i>Bacillus species</i> - 1 Isolate
Italian Link	0												0	3	- <i>Bacillus species</i> - 1 Isolate
Italian Sweet	0												0	0	- None

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g											
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	
		SAUSAGE (Cont)																					
Knochwurst	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Kosher Pastrami	3	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0		
Kosher Salami	17	3	4	0	0	1	0	0	0	0	0	0	9	17	16	1	0	0	0	0	0	0	
Link	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Little Link	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Liver Cheese	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	
Liverwurst	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Mortadella	18	3	1	1	0	1	2	0	0	0	0	0	20	17	14	0	0	0	0	0	0	0	0
New England	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Pastrami	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pepperoni	20	3	0	0	2	2	0	1	0	0	1	0	11	19	19	0	0	0	0	0	0	0	
Polish	3	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	0	
Pork	20	1	0	0	2	0	0	0	0	0	0	0	17	20	3	4	2	0	0	0	2	2	
Pork + Beef Link	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	
Pork Hot	3	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	
Pork Hot + Sagey	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pork Links	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Pork Salami	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pork Sweet	4	1	1	0	0	0	0	0	0	0	0	0	0	0	2	4	2	1	0	0	0	0	
Rad Hot	10	0	0	0	0	0	0	0	1	1	0	0	0	7	10	10	0	0	0	0	0	0	
Salami	26	10	4	4	1	2	1	1	1	0	0	0	0	1	25	25	0	0	0	0	0	0	
Salami Cooked	3	0	1	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	
Salami Dry	5	0	0	0	0	0	0	0	0	0	0	0	5	4	3	1	0	0	0	0	0	0	
Salami Hard	5	0	0	0	0	0	0	0	0	0	0	0	5	4	4	0	0	0	0	0	0	0	
Salami Kosher	8	3	0	0	0	0	0	0	0	0	0	0	4	8	8	0	0	0	0	0	0	0	
Salami Sliced	10	0	0	0	0	0	0	0	0	0	0	0	0	10	8	8	0	0	0	0	0	0	
Salami Stick	7	0	0	0	0	0	0	0	0	0	0	0	0	7	6	6	0	0	0	0	0	0	
Sausage	2	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Scapple	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	1	1	0	0	0	0	
Smokies	3	0	0	0	0	0	0	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0	
Summer	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Salami-Beer	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	

1 Number

TABLE 24: Microbiological Results of Analyzing Sandwich Spreads and Sausage (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS	
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	N	POS	NEG
SAUSAGE (Cont)																
Knochurst	0													0	-	-
Kosher Pastrami	0													0	-	-
Kosher Salami	0													0	-	-
Link	0													0	-	-
Little Link	0													0	-	-
Liver Cheese	0													0	-	-
Liverwurst	0													0	-	-
Mortadella	0													0	-	-
New England	1	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Pastrami	0	2	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Pepperoni	3	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Polish	1	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Pork	1	0	0	0	0	0	0	0	0	0	0	0	0	17	15	2
Pork + Beef Link	0													0	-	-
Pork Hot	0													0	-	-
Pork Hot + Sagey	0													2	2	0
Pork Links	0													1	1	0
Pork Salami	0													1	1	0
Pork Sweet	0													0	-	-
Red Hot	0													7	0	7
Salami	0													1	0	1
Salami Cooked	0													0	-	-
Salami Dry	0													0	-	-
Salami Hard	1	0	0	1	0	0	0	0	0	0	0	0	0	0	-	-
Salami Kosher	0													0	-	-
Salami Sliced	0													1	1	0
Salami Stick	1	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Sausage	1	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-
Scapple	0													0	-	-
Smoked	3	0	0	0	0	0	0	0	0	0	0	0	0	3	0	-
Summer	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Salami-Bear	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1

1 Number

TABLE 25: Microbiological Results of Analyzing Seafoods and Toppings

FOOD ITEM	Standard Plate Count $\times 1000/\text{g}$										Coliforms/g													
	N ¹	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	<3	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	
	10	20	30	40	50	60	70	80	90	100	>100	N	<3	10	20	30	40	50	60	70	80	90	>100	
	SEAFOOD																							
Anchovies Canned	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0		
Catfish Fillets	Frozen	12	7	5	0	0	0	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	
Clams Breaded	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested							
Clams Canned	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Clams Fried	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Clams Smoked	Canned	0	1	1	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0
Cod Fish	2	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Crab-burger	1	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	
Crabmeat Canned	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Crabmeat Stuffed	Frozen	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0
Deviled Crab	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	
Deviled Crab	Canned	1	0	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Deviled Crabs	Frozen	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Fish Fillets	Fish Fillets	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	
Fish Frozen	Fish Frozen	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Fish Sticks	Fish Sticks	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Flounder Fillets	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Herring Marinated	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters	1	2	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	
Oysters Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	
Oysters Canned	Frozen	2	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	
Oysters Fresh	Canned	1	0	0	0	0	0	1	0	0	0	0	0	0	1	1	0	0	0	0	0	0	1	
Oysters Fresh	Chilled	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	2	
Oysters Frozen	Oysters Raw	4	1	1	0	0	0	0	0	0	0	0	0	0	0	4	2	0	1	0	0	0	0	
Oysters Raw	Oysters Raw	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	
Oysters Raw	Frozen	8	1	0	4	0	0	2	0	0	0	0	0	0	1	8	8	0	0	0	0	0	0	
Oysters Raw	Perch	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	1	1	0	0	0	0	0	
Rex Sole	Rex Sole Fresh	5	0	0	0	0	0	0	0	0	0	0	0	0	5	2	0	0	1	0	0	0	1	
Rex Sole	Rex Sole Canned	6	6	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	
Salmon	Smoked	4	4	0	0	0	0	0	0	0	0	0	0	0	4	4	0	0	0	0	0	0	0	
Salmon	Steaks	12	3	5	3	1	0	0	0	0	0	0	0	0	12	12	0	0	0	0	0	0	0	
Salmon	Frozen																							

TABLE 25: Microbiological Results of Analyzing Seafoods and Topping (Cont)

FOOD ITEM	Yeast and Mold/g										<i>Escherichia coli</i>			SIGNIFICANT RESULTS	
	N ¹	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	
	SEAFOOD														
Anchovies Canned	0												0	-	
Catfish Fillets Frozen	0												0	-	
Clams Breaded	0												0	-	
Clams Canned	0												0	-	
Clams Fried	0												1	0	1
Clams Smoked															
Canned															
Cod Fish	0												0	-	
Crab-burger	0												1	0	1
Crabmeat Canned	0												0	-	
Crabmeat Stuffed Frozen	0												2	0	2
Deviled Crab	0												1	0	1
Deviled Crab Canned	0												0	-	
Deviled Crabs Frozen	0												0	-	
Fish	0												0	-	
Fish Fillets	0												0	-	
Fish Frozen	0												0	-	
Fish Sticks	0												0	-	
Flounder Fillets	0												0	-	
Herring Marinated	6	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Oysters Canned	0												0	-	
Oysters Canned Frozen	2	0	0	0	0	0	0	0	0	0	0	0	0	-	
Oysters Fresh Canned	0												Not Tested	0	-
Oysters Fresh Chilled	0												Not Tested	0	-
Oysters Frozen	4	0	0	0	0	0	0	0	0	0	0	0	2	0	2
Oysters Raw	0												Not Tested	0	-
Oysters Raw Frozen	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0
Perch															
Red Sole	0												Not Tested	0	-
Red Sole Fresh	0												Not Tested	5	0
Salmon Canned	0												Not Tested	0	-
Salmon Smoked	0												Not Tested	0	-
Salmon Steaks															
Frozen															

TABLE 25: Microbiological Results of Analyzing Seafoods and Toppings (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/8										Coliforms/R													
		3- <3	10	20	30	40	50	60	70	80	90	100	>100	N	<3	3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- 100
SEAFOOD (Cont)																									
Sardines Canned	0	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	4	2	0	0	0	0	0	0	0
Shrimp	Shrimp + Lobster	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Shrimp Breaded	3	0	0	0	0	0	0	0	1	0	0	0	1	1	3	3	0	0	0	0	0	0	0	0	0
Shrimp Canned	8	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0	0	0	0
Shrimp Cooked	Fresh	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	1	0	0	0	0	0	0	0	1
Shrimp Cooked	Frozen	6	0	1	1	0	0	0	0	0	0	0	0	0	1	6	6	0	0	0	0	0	0	0	0
Shrimp Frozen	11	0	1	2	0	0	1	0	0	0	0	0	0	1	6	11	10	0	0	1	0	0	0	0	0
Shrimp Raw Frozen	4	0	0	0	0	0	0	0	0	0	0	0	0	1	3	4	4	0	0	0	0	0	0	0	0
Smoked Salmon	Canned	0	Not Tested	1	1	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sole Fillets Frozen	48	2	2	4	3	1	1	2	2	1	0	2	28	0	48	44	1	1	0	1	0	0	0	0	0
Tuna Canned	5	5	0	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0	0
TOPPING																									
Butterscotch	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Dessert	32	32	0	0	0	0	0	0	0	0	0	0	0	0	32	32	0	0	0	0	0	0	0	0	0
Fudge	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Maraschino Cherry	0	Not Tested	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Whipped Cream	8	8	0	0	0	0	0	0	0	0	0	0	0	0	8	8	0	0	0	0	0	0	0	0	0

¹ Number

TABLE 25: Microbiological Results from Analyzing Seafoods and Topping (Cont)

FOOD ITEM	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	Escherichia coli		SIGNIFICANT RESULTS	
															POS	NEG		
SEAFOOD (Cont)																		
Sardines Canned	0														0	-		
Shrimp	0														4	0	4	
Shrimp + Lobster	0														0	-	-	
Shrimp Breaded	0														1	0	1	
Shrimp Canned	2	0	0	0	0	0	0	0	0	0	0	0	0	1	0	-		
Shrimp Cooked Fresh	0														3	1	2	
Shrimp Cooked Frozen	0														None			
Shrimp Frozen	0														6	0	6	
Shrimp Raw Frozen	1	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2		
Smoked Salmon Canned	0														0	-	-	
Sole Filets Frozen	0														0	-	-	
Tuna Canned	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1		
TOPPING																		
Butterscotch Dessert	1	0	0	0	0	0	0	0	0	0	0	0	0	0	-	-		
Fudge	0														None			
Marsachino Cherry Whipped Cream	1	0	0	0	0	0	0	0	0	0	0	0	1	0	-	-		
	0													0	-	-		

1 Number

TABLE 26: Microbiological Results of Analyzing Sandwiches

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont.)

FOOD ITEM	N ¹	Yeast and Mold/g										<i>Escherichia coli</i>			SIGNIFICANT RESULTS		
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100	N	POS	NEG		
SANDWICHES																	
BLT	4	0	0	1	0	0	0	0	0	0	0	0	3	1	1	1	1
Bacon	1	0	1	0	0	0	0	0	0	0	0	0	None	None	None	None	None
Bacon + Egg	1	0	1	0	0	0	0	0	0	0	0	0	5	1	1	1	1
Baked Ham	5	0	0	0	0	0	0	0	0	0	0	0	5	1	1	1	1
BBQ	4	1	1	0	1	1	0	0	0	0	0	0	5	1	1	1	1
BBQ Pork	4	0	1	1	0	1	1	0	0	0	0	0	6	0	6	0	6
Beef	0	1	0	1	1	0	0	0	0	0	0	0	None	None	None	None	None
Beef + Cheese	1	1	0	2	0	0	0	0	0	0	0	0	1	0	1	0	1
Beef Patty	6	1	3	2	0	0	0	0	0	0	0	0	6	0	6	0	6
Beef Patty + Onions	2	0	1	0	0	1	0	0	0	0	0	0	2	0	2	0	2
Beef Burger	0	1	0	0	0	0	0	0	0	0	0	0	None	None	None	None	None
Boiled Ham	1	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	1
Boiled Ham + Cheese	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Bologna	3	1	1	0	0	0	0	0	0	0	0	0	1	4	0	4	4
Bologna + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	0	5
Canadian Burger	0	0	0	0	0	0	0	0	0	0	0	0	None	None	None	None	None
Cattlemans	0	0	0	0	0	0	0	0	0	0	0	0	None	None	None	None	None
Char-Broil	9	5	1	0	0	0	0	0	0	0	0	0	0	10	10	10	10
Chesse	0	0	0	0	0	0	0	0	0	0	0	0	Not Tested	Not Tested	Not Tested	Not Tested	Not Tested
Chesse + Tomato	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	1
Chesse Hoagie	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chesse Sliced	1	7	1	4	0	2	0	0	0	0	0	0	9	8	8	8	8
Chesseburger	7	1	4	0	2	0	0	0	0	0	0	0	0	0	0	0	0
Chicken Fried Party	0	7	1	4	0	2	0	0	0	0	0	0	0	0	0	0	0
Chili Dog	5	4	0	0	0	0	0	0	0	0	0	0	1	9	9	9	9
Chicken	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken Salad	2	1	0	0	0	0	0	0	0	0	0	0	1	22	22	22	22
Chicken Sliced	4	1	1	0	0	0	0	0	0	0	0	0	0	0	4	4	4
Chuckwagon	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Corn Dog	1	0	1	0	1	1	0	0	0	0	0	0	0	1	0	1	0
Corned Beef	1	1	0	1	1	0	0	0	0	0	0	0	4	0	4	0	4
Egg + Ham Salad	1	2	1	0	0	0	0	0	0	0	0	0	1	16	16	16	16
Egg Salad	2	1	1	0	0	0	0	0	0	0	0	0	0	1	6	6	6
Farm Boy	2	1	1	0	0	0	0	0	0	0	0	0	0	1	1	1	1
Fish	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fish Fillets	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Grilled Chesse	3	3	0	0	0	0	0	0	0	0	0	0	0	2	2	2	2
Grilled Ham + Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	2	2
Half Smoke	0	1	1	0	0	0	0	0	0	0	0	0	0	2	2	2	2
Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	21	21	21	21
Ham + Cheese	20	9	2	0	0	0	0	0	0	0	0	0	1	50	48	48	48
Ham + Cheese on Rye	5	5	3	0	0	0	0	0	0	0	0	0	1	0	1	0	1
Ham + Egg	5	5	3	0	0	0	0	0	0	0	0	0	0	8	8	8	8
Ham + Egg Salad	1	1	1	0	0	0	0	0	0	0	0	0	0	5	2	3	3
Ham Lettuce Tomato	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1
Ham Salad	2	1	1	0	0	0	0	0	0	0	0	0	0	22	22	22	22
Hamburger	1	0	0	0	0	0	0	0	0	0	0	0	0	4	0	4	0
Hoagie	1	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	0
Hot Dog	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0
Hot Pepper Steak	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
													None	None	None	None	None

TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliforms/g									
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	3-	11-	21-	31-	41-	51-	61-	71-	81-
SANDWICHES																					
Italian Hoagie	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italian Submarine	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Lettuce	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Liver Loaf	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Luncheon Loaf	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mini-Burger	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	10	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Spread	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizza	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizza + Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pizzaburger	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Polish Sausage	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poor Boy	17	2	5	0	2	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Ranchero	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	40	20	7	1	1	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami + Cheese	10	0	4	0	0	1	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Sausage + Biscuit	14	9	3	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage + Egg	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tuna Salad	24	8	3	1	2	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
Turkey	10	1	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Weiner	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

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TABLE 26: Microbiological Results of Analyzing Sandwiches (Cont.)

FOOD ITEM	N	Yeast and Mold/ ^a										<i>Escherichia coli</i>			SIGNIFICANT RESULTS
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	POS	NEG	
SANDWICHES (Cont.)															
Italian Hoagie	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Italian Submarine	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Lettuce	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1
Liver Loaf	2	0	1	0	0	0	0	0	0	0	0	0	2	1	2
Luncheon Loaf	3	1	1	0	1	0	0	0	0	0	0	0	3	1	2
Mini-Burger	4	2	0	0	0	0	0	0	0	0	1	1	4	0	4
Pastrami	0	1	0	0	0	0	0	0	0	0	0	0	0	1	-
Pimento	1	9	0	1	0	0	0	0	0	0	0	0	1	0	1
Pimento Cheese	1	1	0	0	0	0	0	0	0	0	0	0	8	0	8
Pimento Spread	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1
Pizza	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Pizza + Sausage	0	0	0	0	0	0	0	0	0	0	0	0	0	1	-
Pizzaburger	0	0	0	0	0	0	0	0	0	0	0	0	0	1	-
Polish Sausage	0	14	1	0	3	0	0	0	1	0	1	0	1	0	1
Poor Boy	0	0	0	0	0	0	0	0	0	0	0	0	16	1	15
Ranchero	0	1	2	1	0	0	0	1	0	0	0	0	3	0	3
Roast Beef	1	1	0	0	0	0	1	0	0	1	0	1	31	4	27
Salami	1	0	0	1	0	0	0	0	0	0	0	0	5	1	4
Salami + Cheese	0	8	2	3	1	0	0	1	0	0	0	0	8	2	6
Sausage + Biscuit	2	2	0	0	0	0	0	0	0	0	0	0	13	0	13
Sausage + Egg	2	1	0	0	0	0	0	0	0	0	0	0	2	0	2
Tuna Salad	1	0	0	0	0	0	0	0	0	0	0	0	24	1	23
Turkey	1	1	0	0	0	0	0	0	0	0	0	0	8	1	7
Weiner	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1

¹ Number

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products

FOOD ITEM	N ¹	Standard Plate Count x 1000/ ²										Coliforms/ ³												
		3- <3	10	20	30	40	50	60	70	80	90	>100	N	<3	10	20	30	40	50	60	70	80	90	100
		SALADS																						
BBQ Flavored Chicken	1	1	0	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Bean	9	6	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Chuck Wagon	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
California Orange																								
Parfait	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carrot	1	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carrot + Raisin	18	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10
Cheese	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chef	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cherry Delight	1.33	97	20	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chicken	1.33	97	20	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chopped Ham	5.5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chopped Liver	4	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chunky Chicken	5.5	1	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cole Slaw	168	45	28	28	9	9	7	5	6	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Combination	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Corned Beef	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cottage Cheese with Pineapple	0																							
Cream Cheese with Pineapple	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cucumber	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cucumber + Onion	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Egg	16	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fruit	12	12	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fruit Cocktail	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fruit Treat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Garden	4	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Garbanzo	2	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham	90	64	20	3	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham + Cheese	9	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hawaiian Delight	6	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hot Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Lettuce	4	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Macaroni	208	130	40	13	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Macaroni + Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Macaroni + Tuna	7	6	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Orange Dessert	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Orange Mandarin	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Palm Springs Gelatin	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento	55	19	15	9	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	16	9	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potato	301	174	44	22	14	10	7	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potato + Egg	13	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Raisin + Carrot + Celery	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Raspberry Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spring Tossed	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	6	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont.)

FOOD ITEM	N ¹	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	N	POS	NEG	
SALADS															
BBQ Flavored Chicken	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Bean	9	9	0	0	0	0	0	0	0	0	0	9	0	0	9
Beef Chuck Wagon	2	0	0	1	0	0	0	0	0	0	1	2	0	0	2
California Orange Parfait	1	1	0	0	0	0	0	0	0	0	1	1	0	0	1
Carrot	18	1	2	2	1	2	2	0	3	1	0	18	0	0	18
Carrot + Raisin													1	0	1
Cheese	1	2	0	0	0	0	0	0	0	0	0	2	0	0	2
Chef	2	0	0	0	0	0	0	0	0	0	1	2	0	0	2
Cherry Delight	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Chicken	110	25	36	12	10	5	2	1	4	0	0	112	11	101	
Chopped Ham	5	1	1	3	0	0	0	0	0	0	0	3	0	0	3
Chopped Liver	4	0	3	0	0	0	0	0	0	0	0	4	0	0	4
Chunky Chicken	5	0	1	1	0	1	0	1	0	0	0	5	0	0	5
Cole Slaw	156	75	33	5	7	0	3	4	2	0	0	140	3	137	
Combination	1	0	0	0	0	0	0	0	0	0	0	1	0	0	1
Corned Beef	5	0	1	1	1	0	0	0	0	0	0	5	0	0	5
Cottage Cheese with Pineapple	0												1	0	1
Cream Cheese with Pineapple	1	0	0	0	0	0	0	0	1	0	0	1	0	0	1
Cucumber	4	4	0	0	0	0	0	0	0	0	0	3	0	0	3
Cucumber + Onion	1	1	0	1	0	0	0	0	0	0	1	1	0	0	1
Egg	14	6	4	1	1	1	0	0	0	0	0	13	0	0	13
Fruit	12	9	1	1	1	0	0	0	0	0	0	9	0	0	9
Fruit Cocktail	2	2	2	0	0	0	0	0	0	0	0	2	0	0	2
Fruit Treat	1	0	0	0	0	0	0	0	0	0	0	1	0	0	1
Garden	4	0	0	0	0	0	0	0	3	0	0	4	0	0	4
Gelatin	2	1	0	0	0	0	0	0	0	0	0	2	0	0	2
Ham	85	11	21	7	8	2	4	5	1	1	2	82	5	77	None
Ham + Cheese	7	1	0	0	1	0	0	0	0	0	0	9	3	6	None
Hawaiian Delight	5	4	0	0	0	0	0	0	0	0	0	5	0	0	5
Hot Pimento	1	0	1	0	0	0	0	0	0	0	0	1	0	0	1
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Lettuce	4	0	2	0	0	1	0	0	0	0	0	1	0	0	4
Macaroni	199	135	27	9	12	1	0	0	0	0	0	17	167	3	164
Macaroni + Egg	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Macaroni + Tuna	5	4	1	0	0	0	0	0	0	0	0	4	0	0	4
Orange Dessert	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Orange Mandarin	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1
Palm Springs Gelatin	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Parfait	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Pimento	54	3	7	8	3	4	3	5	1	1	2	56	1	55	
Pimento Cheese	13	0	3	1	0	0	0	1	0	0	0	13	3	10	
Potato	282	176	50	14	6	3	4	1	1	0	0	247	8	239	
Potato + Egg	10	3	4	0	0	0	0	0	0	0	0	2	13	0	13
Raisin + Carrot + Celery	1	0	0	0	0	0	0	0	0	0	0	1	0	0	1
Raspberry Dessert	1	1	0	0	0	0	0	0	0	0	0	1	0	0	1
Spring Tossed	2	0	0	0	0	0	0	0	0	0	0	2	0	0	2
	6	5	0	1								5	0	5	

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/g										Coliform/g												
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-
Tropical Fruit Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0
Tuna	23	14	4	0	1	0	0	2	1	0	0	1	23	18	3	0	1	0	0	0	0	0	0	1
Tuna-Macaroni	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Waldorf	9	7	2	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0
Wild Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
SALADS (Cont)																								
Beef + Cheese Enchilada	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Burrito	1	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0
Beef Coleslaw	7	7	0	0	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0
Beef Enchilada	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Gravy	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Brunswick Stew	1	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0
Chicken Egg Roll	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0
Chow Mein	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0
Coating Material for Shrimp	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coconut	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coconut Milk	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cooked Corned Beef	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cooked Pastrami	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Flour	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	1	1	1	1	1	1	1	1
Food Bar	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Macaroni + Beef in Tomato Sauce	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0
Mace	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mustard	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Oatmeal	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Olives Ripe	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Breadng	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Egg Rolls	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spaghetti + Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spaghetti + Meat Balls	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat Balls	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MISCELLANEOUS PRODUCTS																								
Not Tested	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Not Tested	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

¹ Number

TABLE 27: Microbiological Results of Analyzing Prepared Salads and Miscellaneous Products (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS
		3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	POS	NEG		
SALADS (Cont)															
Tropical Fruit Canned	2	2	0	0	0	0	0	0	0	0	0	0	0	-	None
Tuna	1	1	0	0	0	0	0	0	0	0	0	0	19	1	18
Tuna-Macaroni	1	1	0	0	0	0	0	0	0	0	0	0	0	-	None
Waldorf	7	6	0	1	0	0	0	0	0	0	0	0	1	0	None
Wild Strawberry Parfait	1	0	1	0	0	0	0	0	0	0	0	0	0	-	None
MISCELLANEOUS PRODUCTS															
Beef + Cheese Enchilada	1	1	0	0	0	0	0	0	0	0	0	0	0	-	None
Beef Burrito	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None
Beef Cooked	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 7 Negative
Beef Enchilada	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 1 Negative
Beef Gravy	0	0	3	0	0	0	0	0	0	0	0	0	0	-	None
Brunswick Stew	1	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 2 Negative
Chicken Egg Roll	2	0	0	0	2	0	0	0	0	0	0	0	0	-	None
Chow Mein	0	0	0	0	0	0	0	0	0	0	0	0	0	-	None
Coating Material for Shrimp	0	0	1	0	0	0	0	0	0	0	0	0	0	-	None
Coconut	1	0	1	0	0	0	0	0	0	0	0	0	0	-	None
Coconut Milk	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None
Cooked Corned Beef	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None
Cooked Pastrami	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None
Flour	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 1 Negative
Food Bar	0	0	0	0	0	0	0	0	0	0	0	0	0	-	None
Macaroni + Beef In Tomato Sauce	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Pathogens - 1 Negative
Mace	1	0	0	0	0	0	1	0	0	0	0	0	0	0	1
Mustard	4	4	0	0	0	0	0	0	0	0	0	0	0	-	None
Oatmeal	1	0	0	0	0	0	0	0	0	0	0	0	0	-	None
Olives Ripe	0	0	0	0	0	0	0	0	0	0	0	1	0	-	Pathogens - 4 Negative
Shrimp Breadings	0	0	0	0	0	0	0	0	0	0	0	0	0	-	None
Shrimp Egg Rolls	2	0	0	0	0	0	0	0	0	0	0	0	3	0	3
Spaghetti + Meat Balls	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None
Spaghetti + Meat Balls	0	0	0	0	0	0	0	0	0	0	0	0	1	0	None

1 Number

TABLE 28: Microbiological Results of Analyzing Beef

FOOD ITEM	Standard Plate Count x 1000/g										Coliform/g										
	N ¹	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	<3	10-	21-	31-	41-	51-	61-	71-	81-
BEEF																					
Beef	0																				
Beef + Gravy	0																				
Beef Dried	0																				
Carcass Trim	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0
Chilli Meat	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Chip Steak	21	5	4	2	2	3	0	0	1	0	0	4	21	13	2	2	0	0	0	1	0
Chipped Beef	3	1	1	0	0	1	0	0	0	0	0	0	3	3	0	0	0	0	0	0	0
Chopped Beef	0												0								
Corned	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0						
Cube Steak	84	44	16	10	1	2	2	0	0	1	0	0	8	87	61	9	2	3	2	1	1
																					0
																					6
Extra Lean Ground	9	7	2	0	0	0	0	0	0	0	0	0	0	9	9	0	0	0	0	0	0
Fondue Meat	2	1	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0
Ground	448	115	76	39	41	19	18	13	11	9	6	11	90	446	228	42	19	8	9	15	3
																				7	6
																				3	103
Ground Bull	2	1	1	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0
Ground Chuck	13	2	2	0	2	1	0	0	0	0	0	1	4	13	5	0	1	2	0	0	0
Ground Frozen	5	4	1	1	0	0	0	0	0	0	0	0	0	5	3	1	0	1	0	0	0
Ground Patties	9	4	1	0	2	0	0	0	0	0	0	0	0	9	6	3	0	0	0	0	0
Ground Patties Frozen	2	2	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0
Ground Round	146	53	18	14	13	8	5	2	0	0	4	5	24	146	70	16	4	6	2	5	0
																				4	33
Ground Steak	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	1
Ground with Added Soya	5	1	0	1	0	0	0	2	0	1	0	0	1	5	0	0	0	2	0	0	0
																				0	3

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS		
	N ¹	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100-	N	POS	NEG
BEEF																
Beef	0															
Beef + Gravy	0															
Beef Dried	0															
Carcass Trim	0															
Chili	0															
Chili Meat	0															
Chip Steak	0															
Chipped Beef	0															
Chopped Beef	0															
Corned	0															
Cube Steak	0															
Extra Lean Ground	0															
Ground	0															
Fondue Meat	0															
Ground	0															
Ground Bull	0															
Ground Chuck	0															
Ground Frozen	0															
Ground Patties	0															
Ground Patties Frozen	0															
Ground Round	0															
Ground Steak	0															
Ground with Added	0															
Soya	0															

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N	Standard Plate Count x 1000/ ^a K										Coliforms/ ^a K													
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100			
BEEF																									
Hamburger	278	45	34	26	22	8	12	16	6	2	2	99	275	92	27	19	4	11	8	7	5	3	83		
Hamburger Patties	20	6	3	4	2	1	0	0	0	0	0	4	32	236	116	32	10	6	6	5	5	2	4	2	46
Lean Ground	234	61	50	31	9	16	11	11	4	2	3	4	32	236	116	32	10	6	6	5	5	2	4	2	46
Liver	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Meat Chilled	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	
Meat Loaf	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Patties	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	
Porterhouse Steak	1	0	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	
Roast	4	0	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	0	
Roast Cooked	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	
Sirloin Steak	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	
Soy Protein	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	
Special Cut	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	
Steaks Dehy Raw	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Stew Meat	55	30	10	2	5	3	0	2	0	1	0	0	2	56	40	7	1	1	1	0	1	1	0	1	
Swiss Steak	29	17	8	2	1	0	0	0	0	0	0	0	0	1	29	19	5	0	0	1	0	0	0	4	
Taco Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	

¹ Number

TABLE 28: Microbiological Results of Analyzing Beef (Cont)

FOOD ITEM	N	Yeast and Mold/R					Escherichia coli			POS	NEG	SIGNIFICANT RESULTS
		<3	3-	11-	21-	41-	61-	71-	91-			
BEEF												
Hamburger	0									85	46	39
										Staphylococcus aureus - 4 Isolates		
										Enterobacter aerogenes - 1 Isolate		
										Enterobacter hafniae - 4 Isolates		
										Citrobacter freundii - 7 Isolates		
										Klebsiella pneumoniae - 9 Isolates		
										Bacillus species - 1 Isolate		
										Enterobacter cloacae - 14 Isolates		
										Citrobacter diversus - 1 Isolate		
										Pseudomonas fluorescens - 1 Isolate		
										Proteus mirabilis - 1 Isolate		
										Enterobacter agglomerans - 1 Isolate		
										Pseudomonas species - 1 Isolate		
										None		
										Pasteurella ureae - 1 Isolate		
										Enterobacter cloacae - 3 Isolates		
										Pseudomonas aeruginosa - 2 Isolates		
										Enterobacter agglomerans - 1 Isolate		
										Staphylococcus aureus - 9 Isolates		
										Enterobacter hafniae - 1 Isolate		
										Clostridium freundii - 2 Isolates		
										Klebsiella pneumoniae - 2 Isolates		
										None		
Hamburger Patties	-									None		
Lean Ground	0									Pathogens - 1 Negative		
										Staphylococcus aureus - 1 Isolate		
										None		
										Clostridium perfringens - 1 Isolate		
										Pathogens - 1 Negative		
										Pathogens - 1 Negative		
										Pathogens - 1 Negative		
										None		
Liver	0									Pathogens - 3 Negative		
Meat Chilled	0									Enterobacter cloacae - 1 Isolate		
Meat Loaf	0									Enterobacter hafniae - 1 Isolate		
Patties	0									Citrobacter freundii - 1 Isolate		
Porterhouse Steak	0									Staphylococcus aureus - 1 Isolate		
Roast	0									Pseudomonas fluorescens - 1 Isolate		
										Pseudomonas putida - 1 Isolate		
										Bacillus species - 1 Isolate		
										Staphylococcus aureus - 2 Isolates		
										None		
Roast Cooked	0									1 Number		
Sirloin Steak	0											
Soy Protein	0											
Special Cut	0											
Steaks Dohy Raw	0											
Stew Meat	0											
Steaks	0											
Taco Meat	0											

TABLE 29: Microbiological Results of Analyzing Products with High Standard Plate Counts

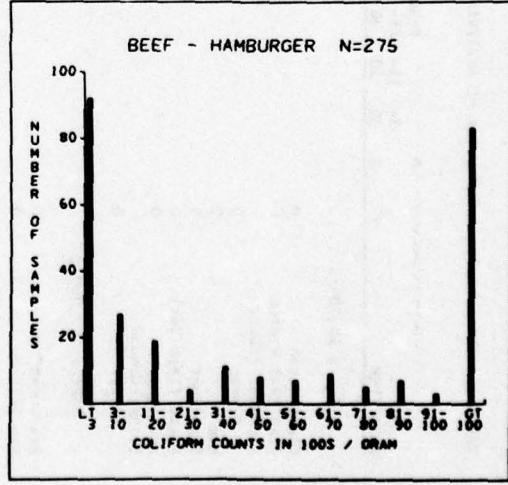
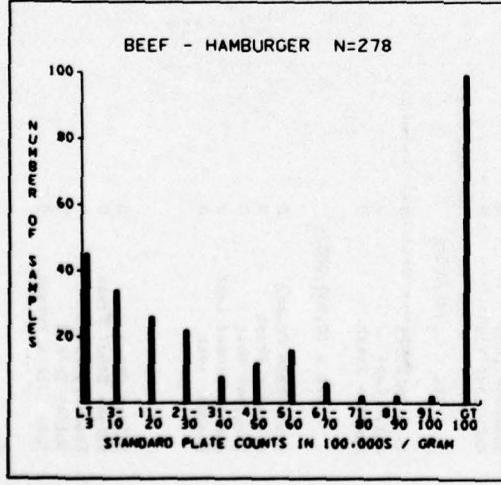
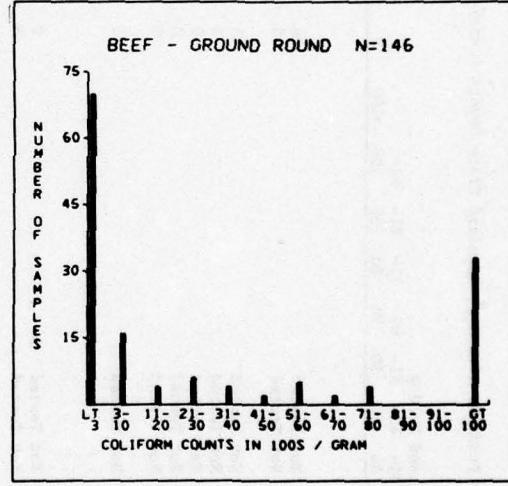
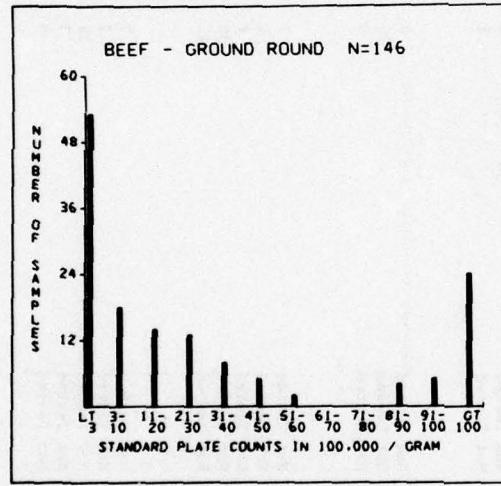
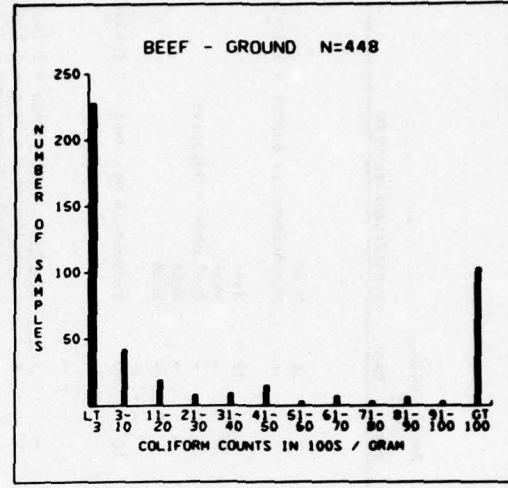
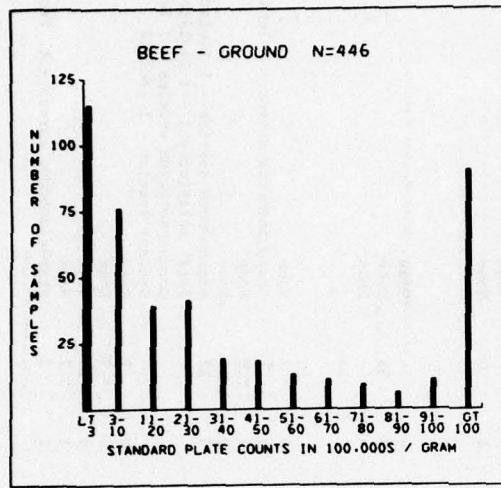
Food Item	Standard Plate Count										Coliforms/R													
	N ¹	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90
Clams Fresh	53	13	15	7	5	5	1	1	2	1	0	1	2	53	37	5	1	0	0	0	1	0	0	9
Crab Meat Frozen	7	0	2	2	0	3	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0	0	0	0
Flounder Fillets Frozen	65	27	18	7	4	3	1	2	0	0	0	1	3	65	62	2	0	0	1	0	0	0	0	1
Ham	38	16	7	1	3	0	1	0	0	0	0	0	10	36	31	0	2	0	0	1	0	0	0	0
Pepperoni	0	Not Tested												0	Not Tested									
Pizza (Type Unknown)	15	1	6	1	1	2	1	0	1	0	0	1	1	15	9	2	2	1	0	0	1	0	0	0
Sausage	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Turkey Ground Frozen	11	0	7	1	0	0	0	2	0	0	0	0	1	11	0	8	2	0	0	1	0	0	0	0
Bratwurst	23	12	2	3	0	1	0	0	0	0	0	0	5	23	18	0	0	1	0	0	0	0	0	4
Ham Sliced	65	51	2	2	2	0	0	0	1	0	0	0	6	66	48	0	1	1	0	0	0	0	0	14
Jalapeno Loaf Meat Loaf Mix	44	30	3	2	0	2	0	0	0	0	0	0	0	7	44	0	0	0	0	0	0	0	0	0
Cervelatwurst	20	3	6	4	1	0	0	0	0	0	1	0	0	5	18	18	0	0	0	0	0	0	0	0
Olive Loaf	36	8	4	2	0	1	2	2	0	1	1	2	12	36	36	0	0	0	0	0	0	0	0	0
Oysters Fresh	60	6	7	9	3	2	3	3	5	1	1	1	19	59	31	4	4	3	1	1	0	1	0	
Crab Whole Cooked	11	4	1	4	0	1	0	0	0	0	0	0	1	0	11	8	0	0	0	0	0	0	0	3
Crabmeat Fresh	5	1	2	0	0	0	2	0	0	0	0	0	0	0	5	4	0	0	0	0	0	0	0	1
Luncheon Meat	22	10	5	2	2	1	0	2	1	0	1	0	0	0	46	46	0	0	0	0	0	0	0	0
Old Fashioned Loaf	44	32	5	3	1	0	2	1	0	0	0	0	0	0	44	43	1	0	0	0	0	0	0	0
Prawns Fresh	50	4	8	6	2	6	5	4	2	1	2	1	9	50	42	0	1	0	0	1	0	0	1	5
Salmon Steak	7	0	1	1	0	1	1	0	0	0	0	0	2	1	7	4	0	2	0	0	0	0	0	1
Salmon Steak Fresh	30	6	4	1	1	3	2	0	3	2	0	2	1	0	7	30	22	0	0	0	0	0	0	0
Scallops Fresh	46	10	19	8	5	1	2	1	0	0	0	0	0	0	46	30	0	0	1	1	2	0	0	9
Shrimp Cooked	31	7	3	4	0	1	2	1	3	1	1	0	0	0	8	31	28	0	0	1	0	0	0	2
Sole Filets Frozen	48	2	2	4	3	1	1	2	2	1	2	1	0	2	48	44	1	0	0	1	0	0	0	0

TABLE 29: Microbiological Results of Analyzing Products with High Standard Plate Counts (Cont)

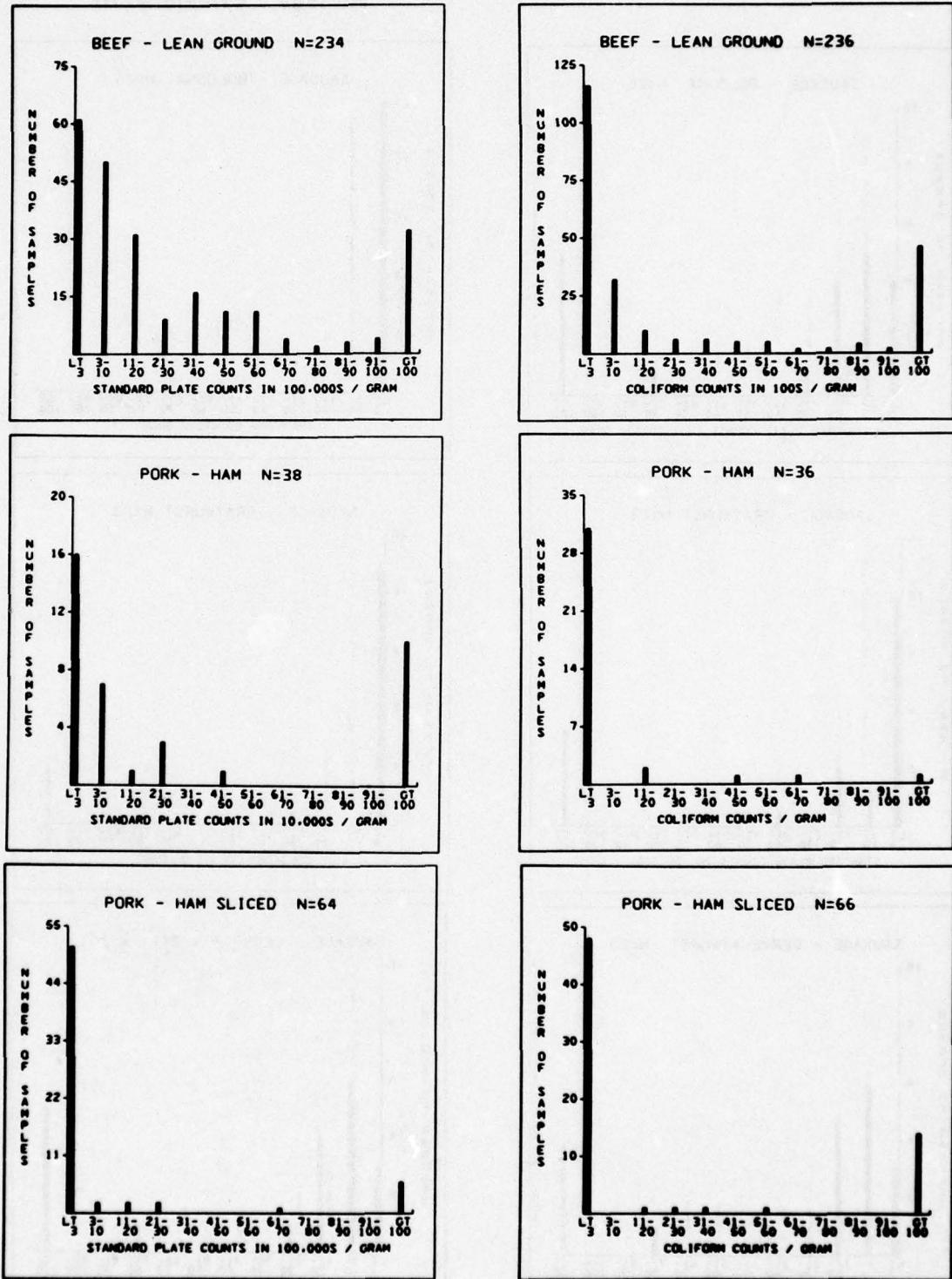
FOOD ITEM	N ¹	Yeast and Mold/g						Escherichia coli			SIGNIFICANT RESULTS	
		3- <3	11- 20	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	>100	N	
SPC x 10,000/g												
Clams Fresh	0										16	2
Crab Meat Frozen	0										0	-
Flounder Filets Frozen	0										13	1
Ham	0										5	1
Pepperoni	0										0	-
Pizza (Type Unt)	0										0	-
Sausage	0										0	-
Turkey Ground Frozen	0										11	11
SPC x 100,000/g												
Bratwurst	0										0	-
Ham Sliced	0										8	4
Jalapeno Loaf Meat Loaf Mix	0										1	1
SPC x 1,000,000/g												
Cerelettesurst	0										0	-
Olive Loaf	0										36	0
Oysters Fresh	0										0	-
SPC x 10,000,000/g												
Crab Whole Cooked	0										7	0
Crabmeat Fresh	0										1	1
Lanchon Meat	0										8	0
Old Fashioned Loaf	0										36	0
Prawns Fresh	0										12	0
SPC x 100,000,000/g												
Salmon Steak	0										7	0
Salmon Steak Fresh	0										7	0
Scallops Fresh	0										15	0
Shrimp Cooked	0										3	1
Sole Filets Frozen	0										4	2

¹ Number

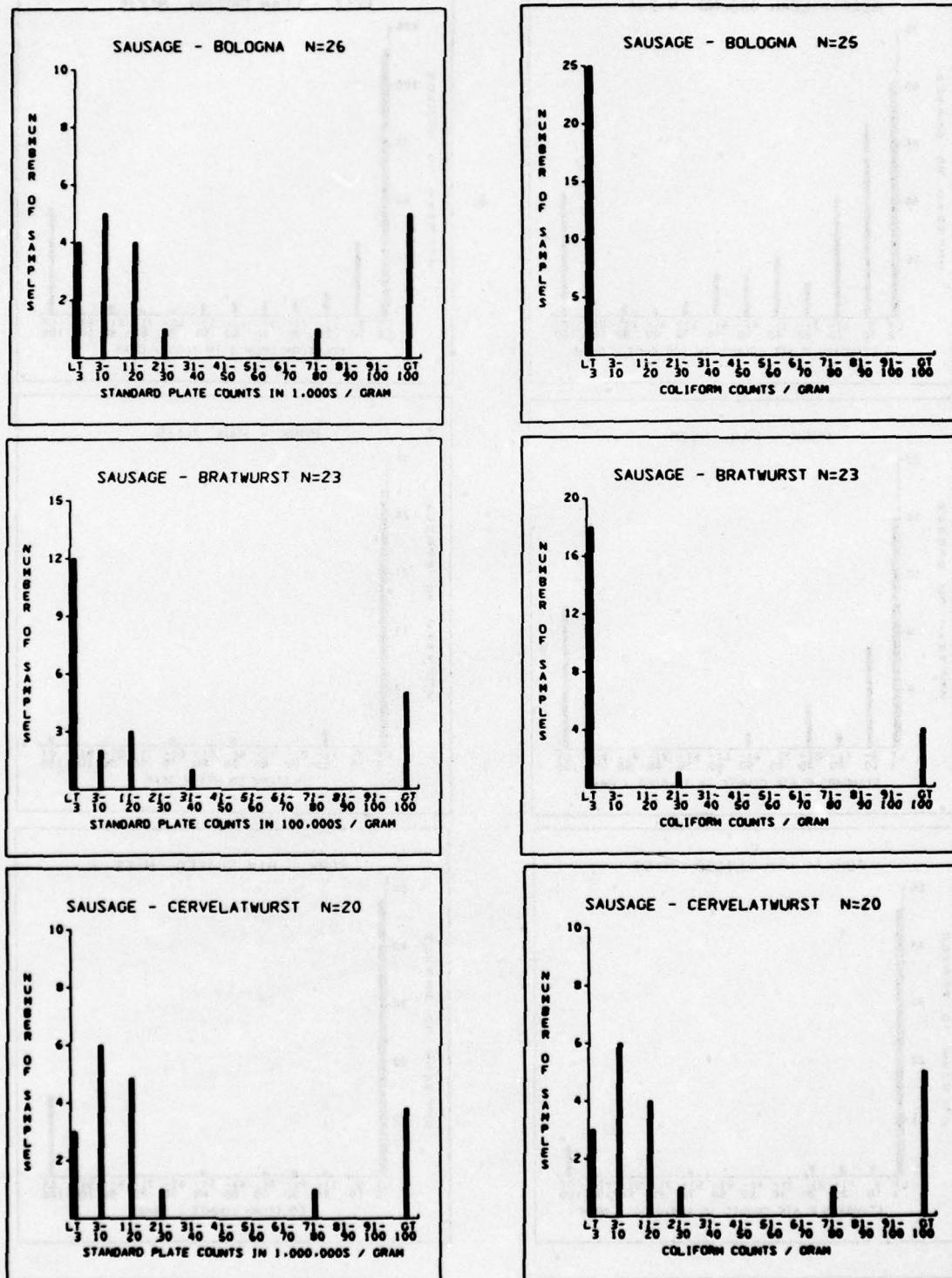
**Fig. 1 - Microbiological Results; Beef - Ground
Beef - Ground Round
Beef - Hamburger**



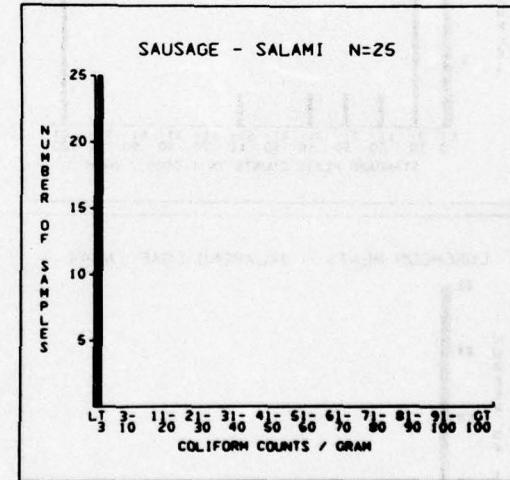
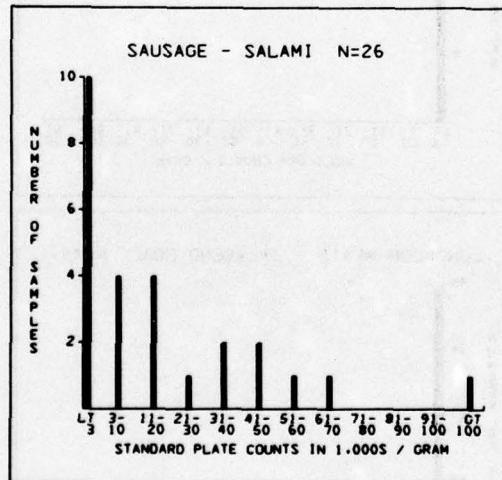
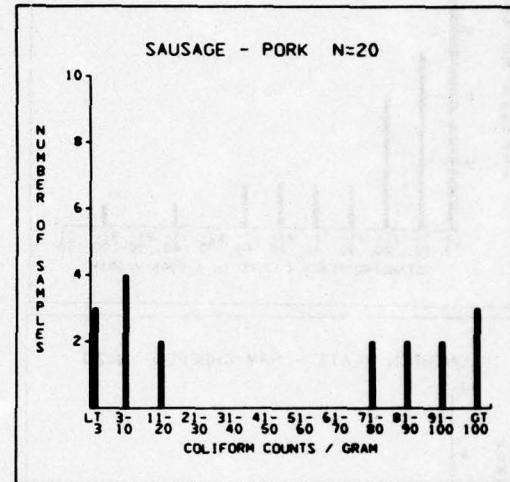
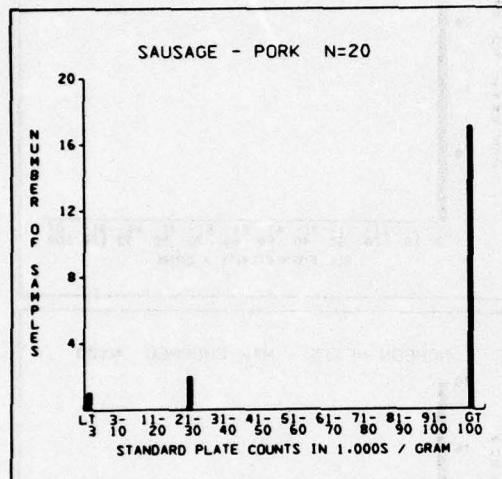
**Fig. 2 - Microbiological Results; Beef - Lean Ground
Pork - Ham
Pork - Ham Sliced**



**Fig. 3 - Microbiological Results; Sausage - Bologna
Sausage - Bratwurst
Sausage - Cervelatwurst**



**Fig. 4 - Microbiological Results; Sausage - Pork
Sausage - Salami**



**Fig. 5 - Microbiological Results; Luncheon Meats - Cheese Loaf
Luncheon Meats - Ham Chopped
Luncheon Meats - Jalapeno Loaf**

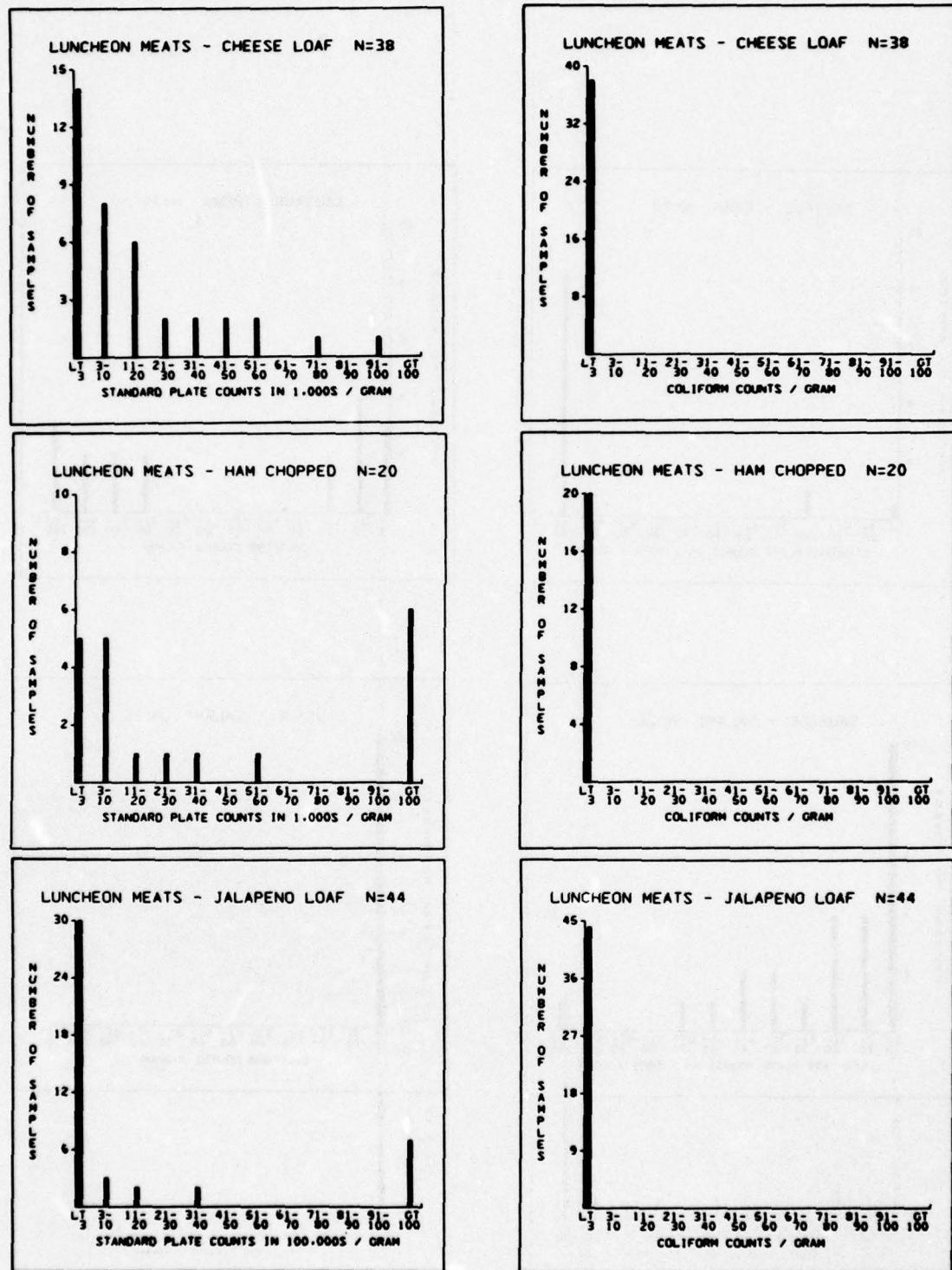
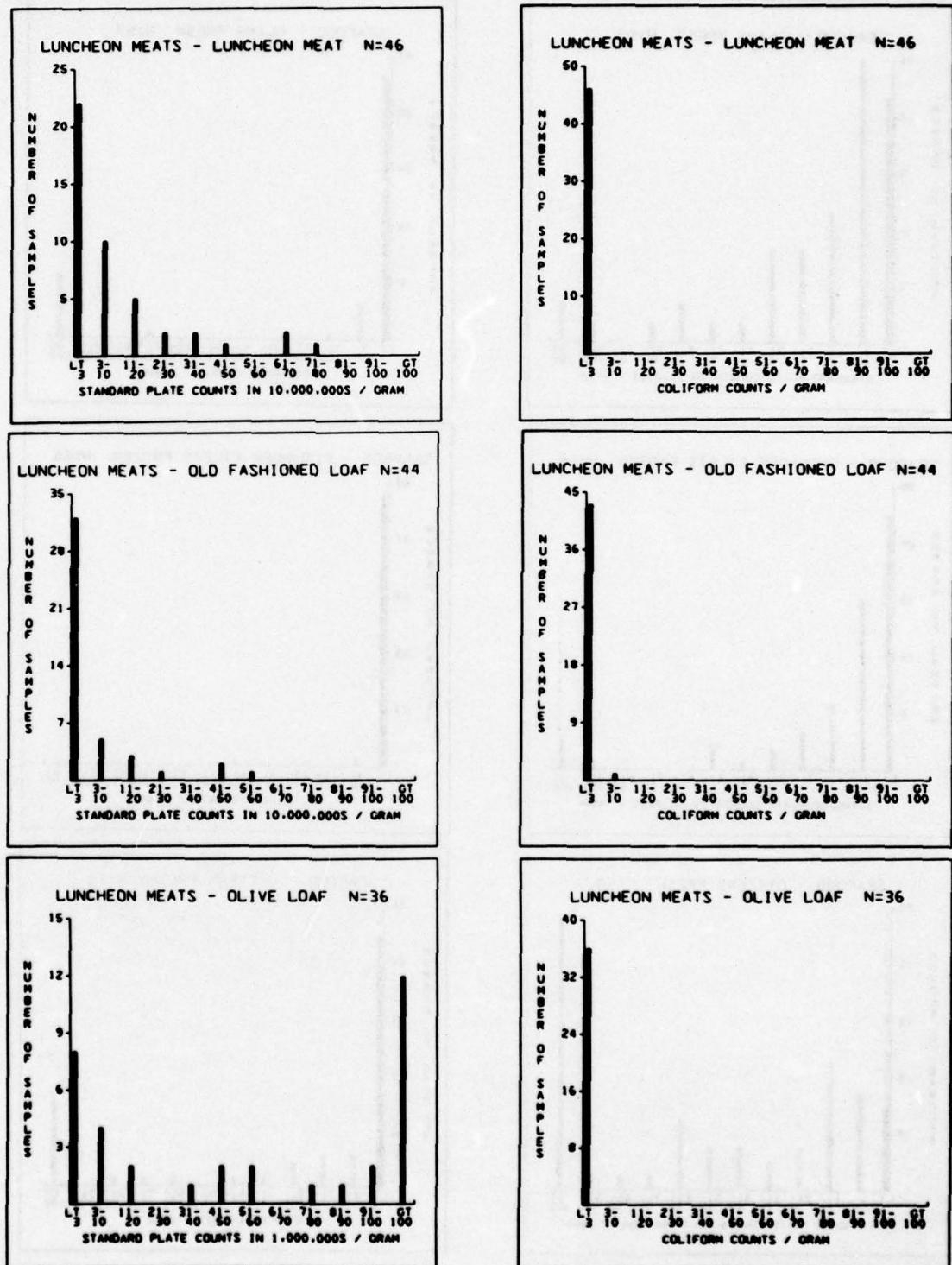
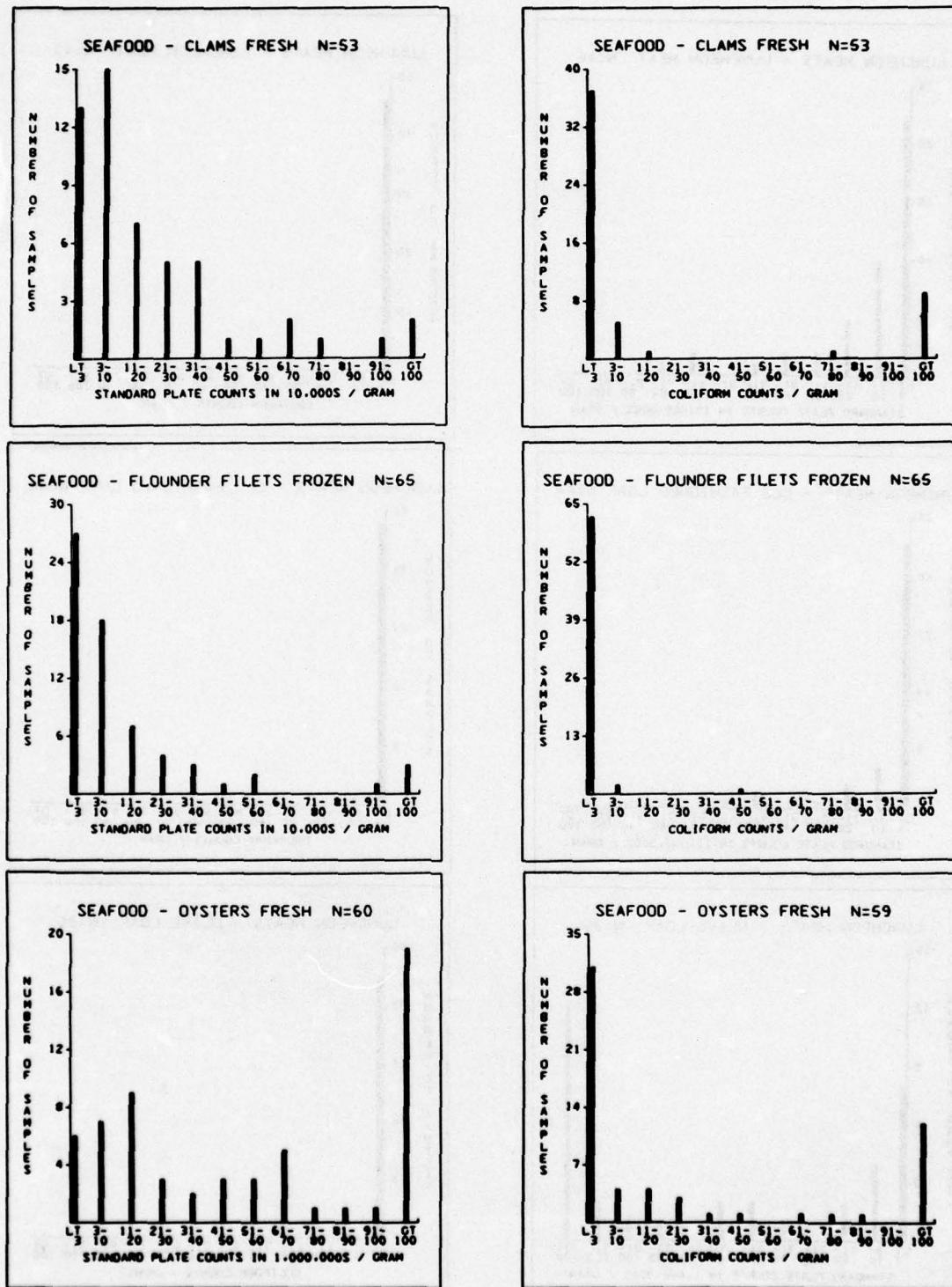


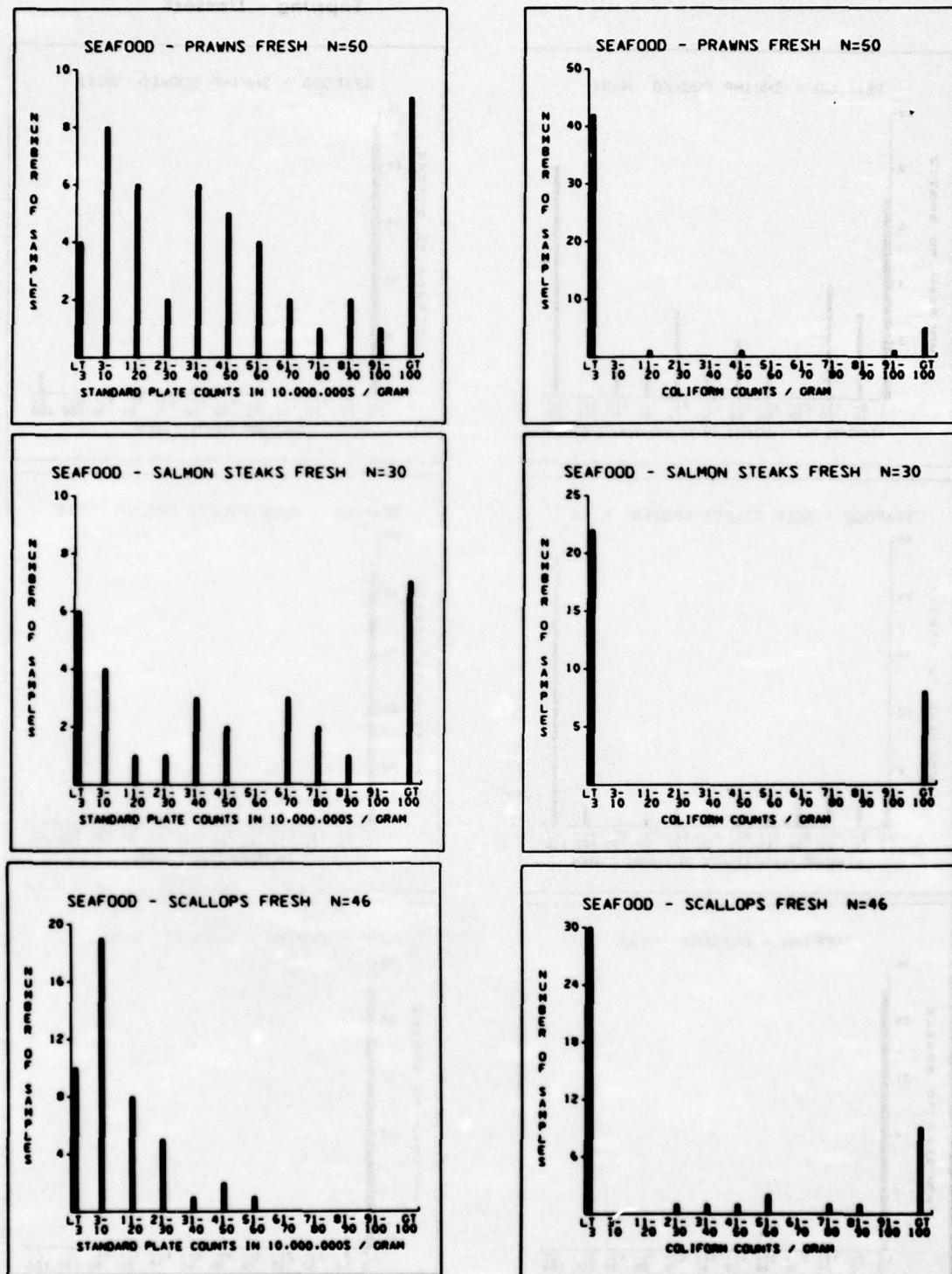
Fig. 6 - Microbiological Results; Luncheon Meats - Luncheon Meat
 Luncheon Meats - Old Fashioned Loaf
 Luncheon Meats - Olive Loaf



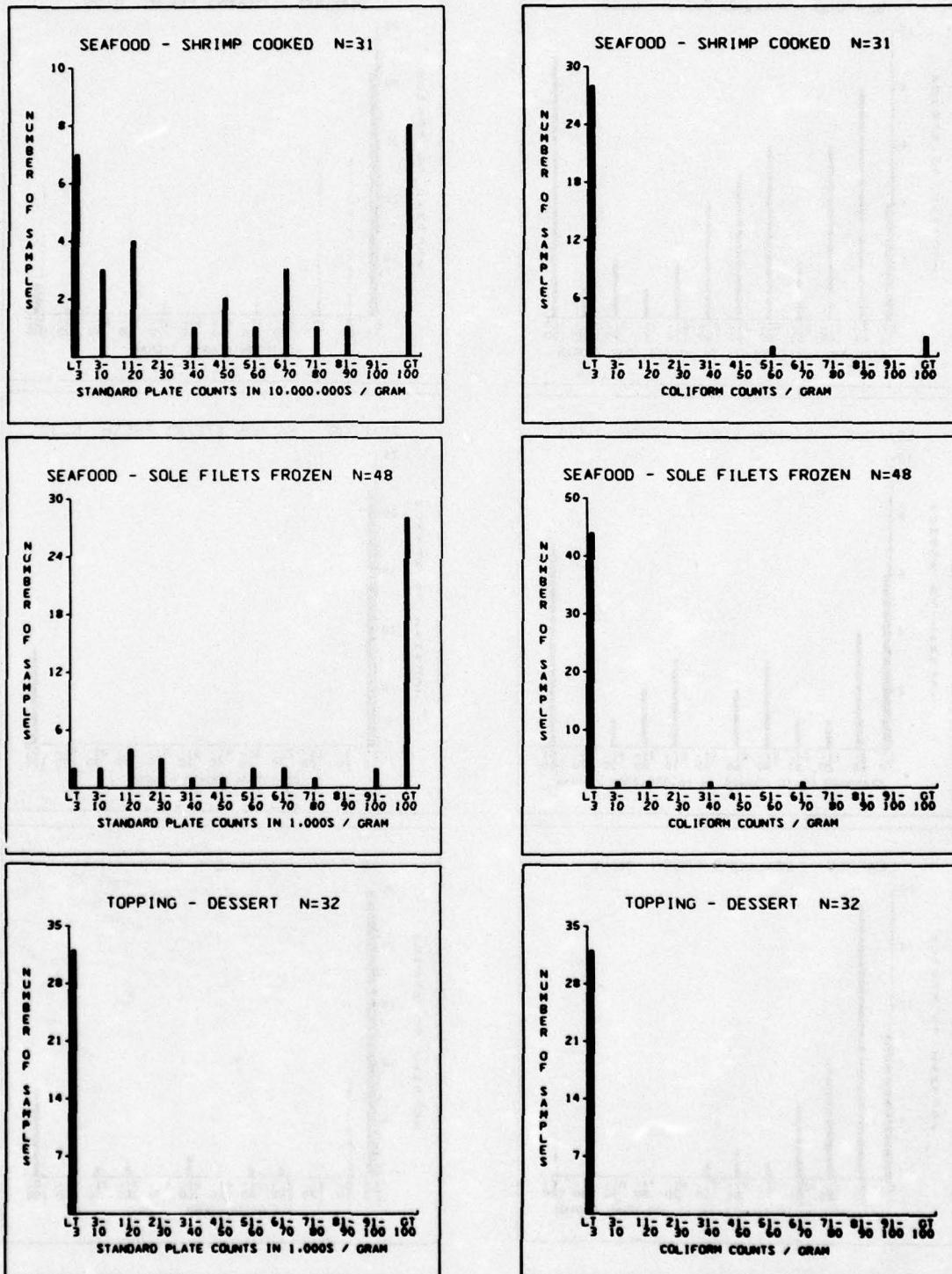
**Fig. 7 - Microbiological Results; Seafood - Clams Fresh
Seafood - Flounder Filets Frozen
Seafood - Oysters Fresh**



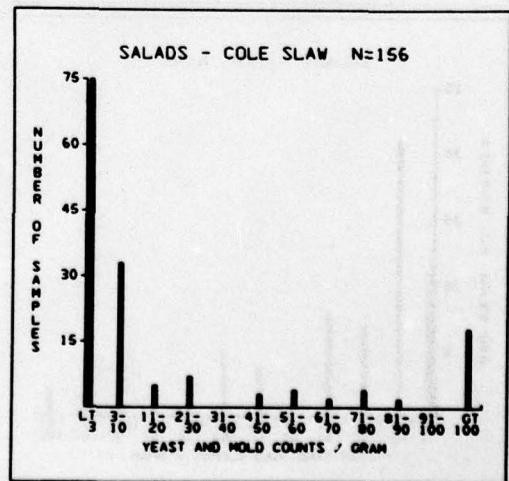
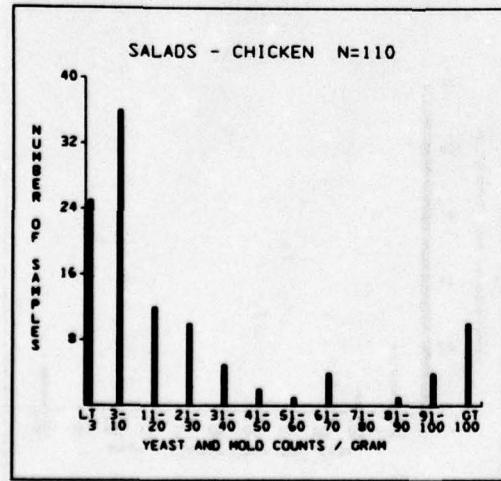
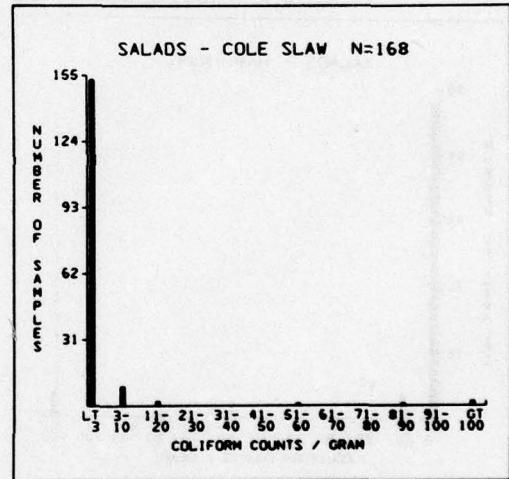
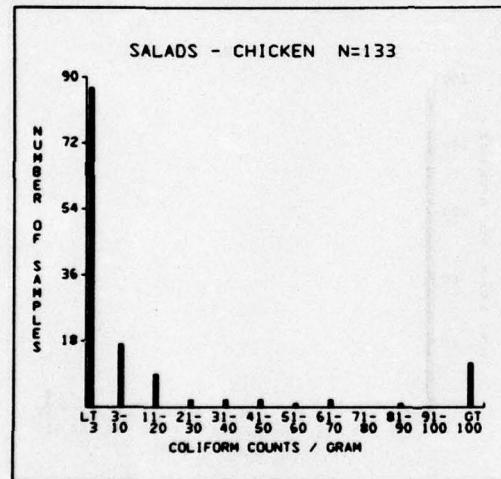
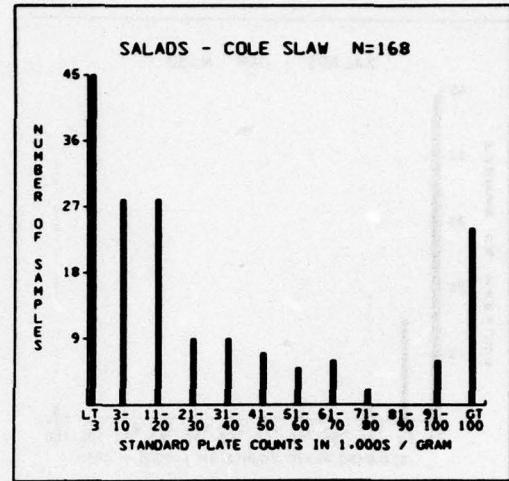
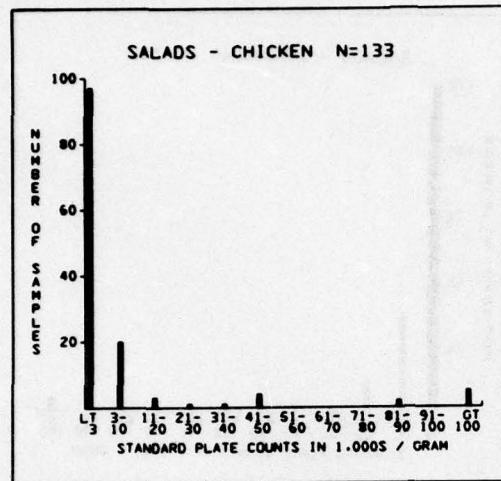
**Fig. 8 - Microbiological Results; Seafood - Prawns Fresh
Seafood - Salmon Steak Fresh
Seafood - Scallops Fresh**



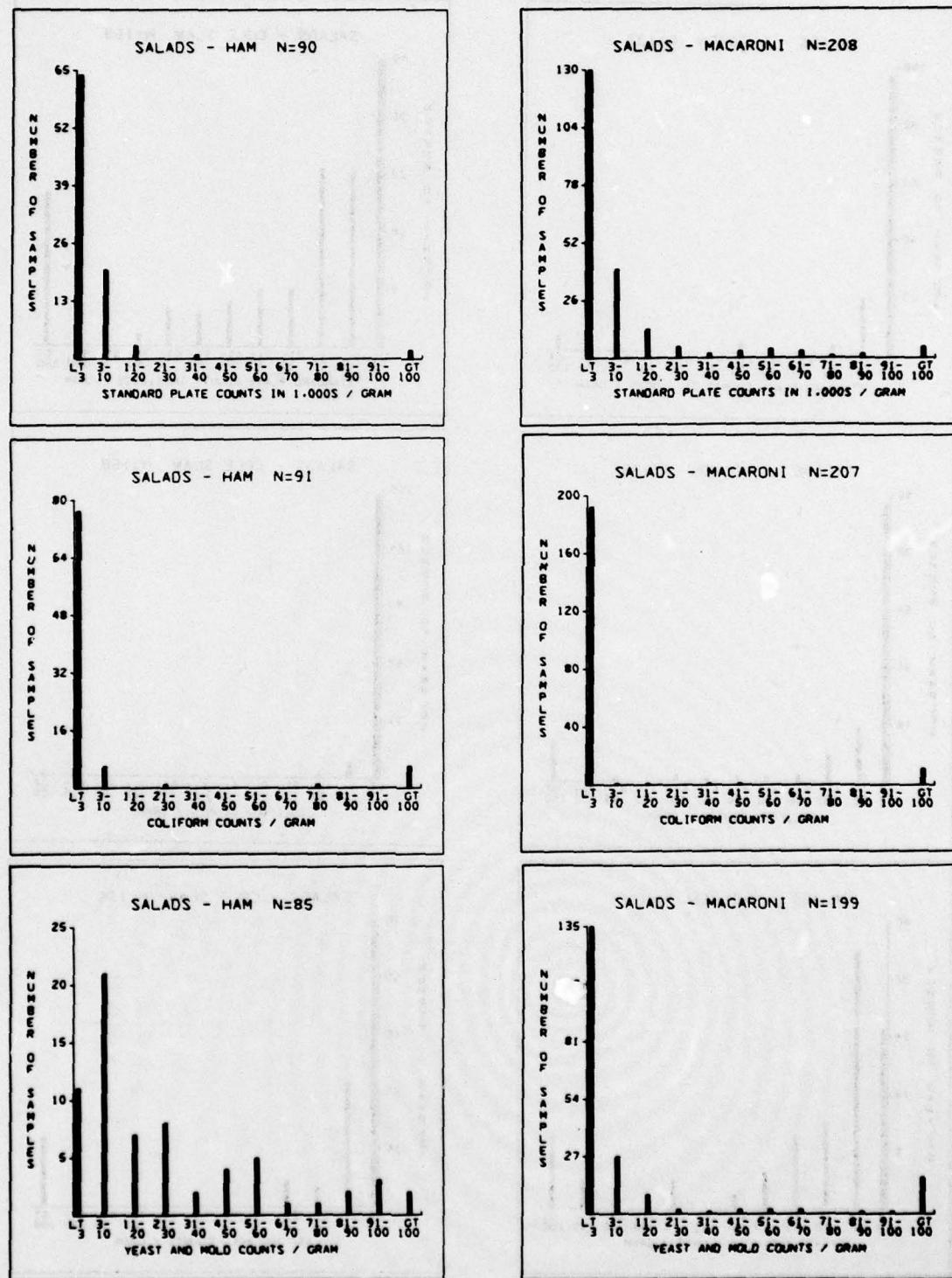
**Fig. 9 - Microbiological Results; Seafood - Shrimp Cooked
Seafood - Sole Filets Frozen
Topping - Dessert**



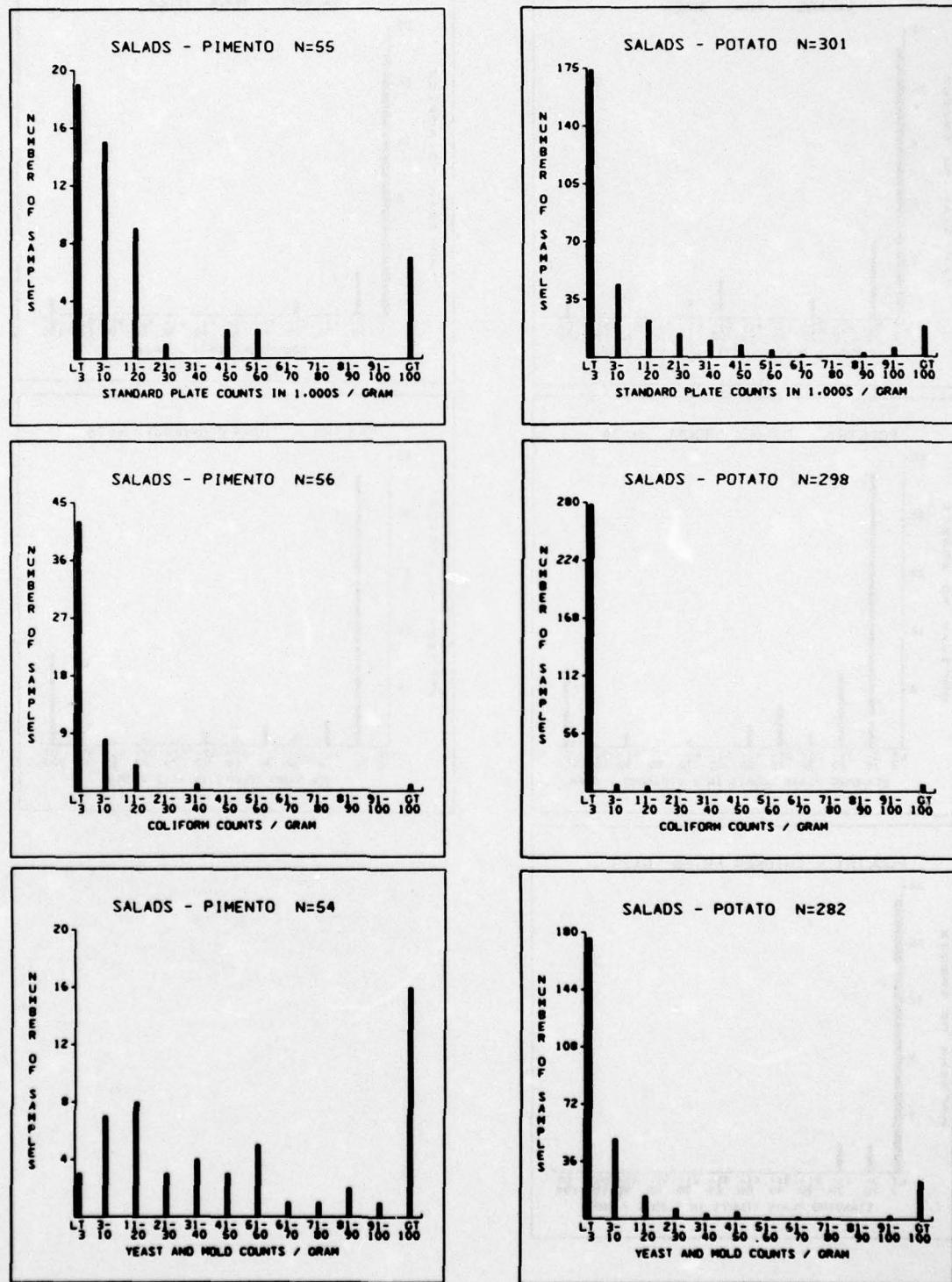
**Fig. 10 - Microbiological Results; Salads - Chicken
Salads - Cole Slaw**



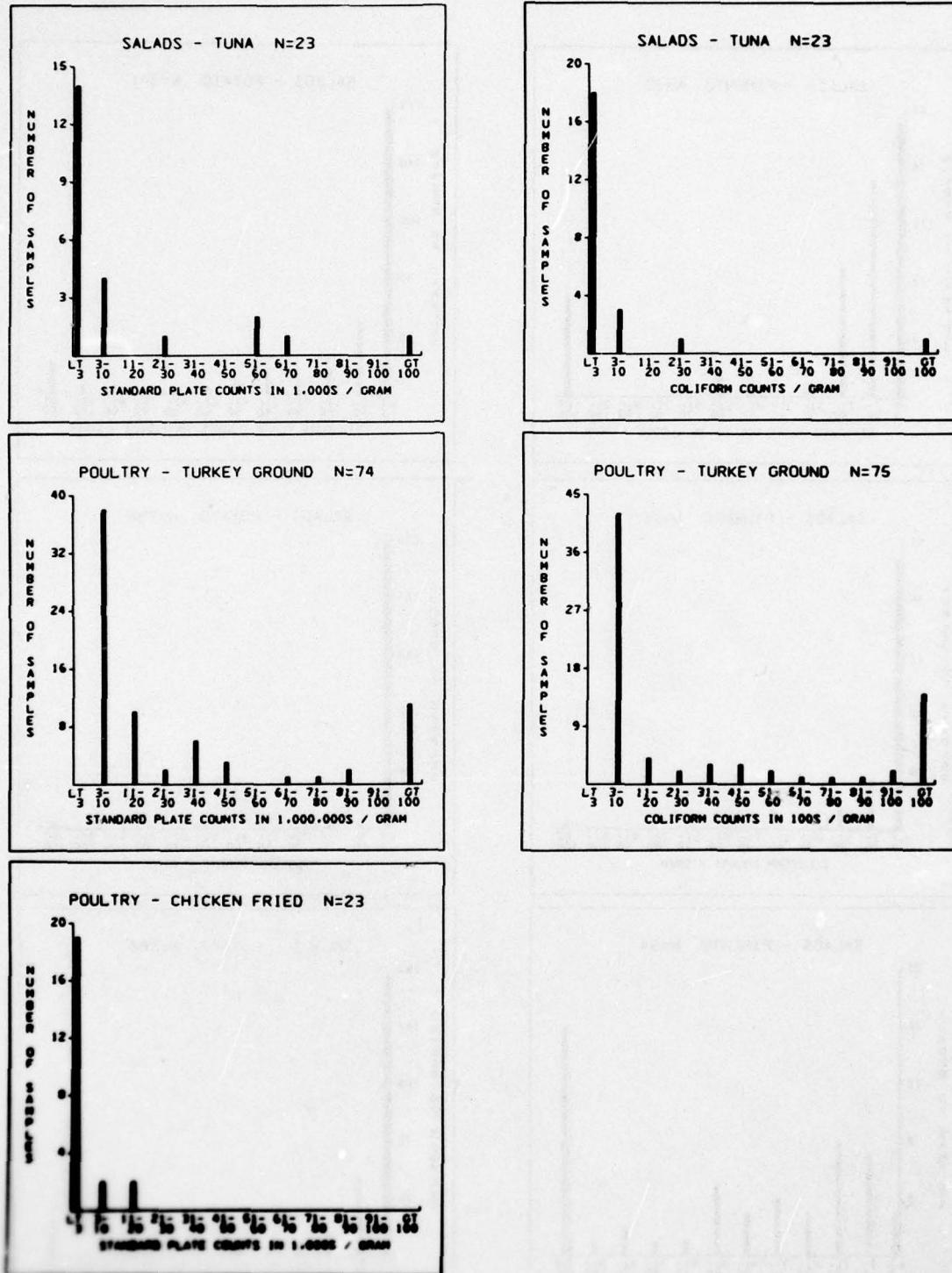
**Fig. 11 - Microbiological Results; Salads - Ham
Salads - Macaroni**



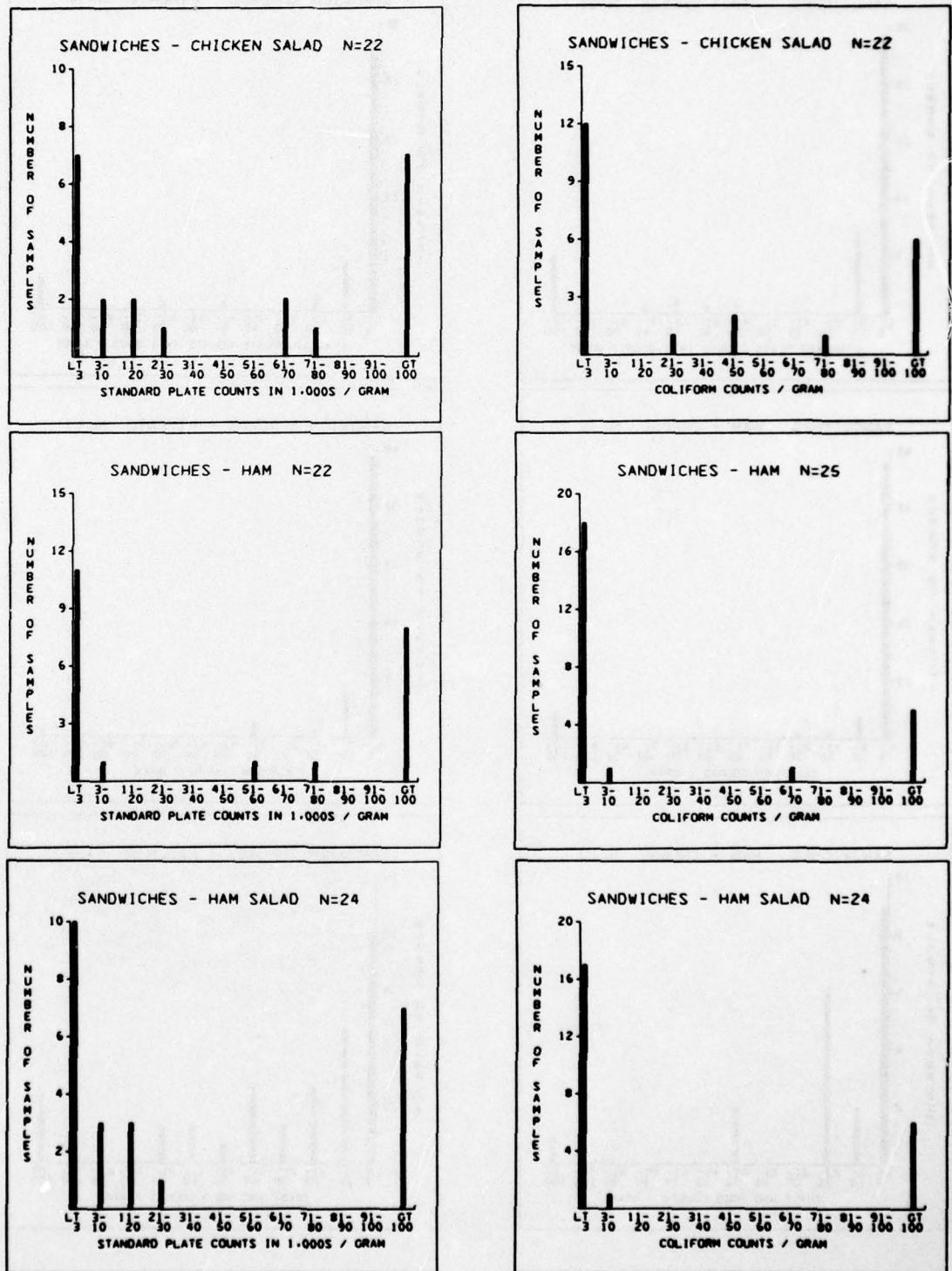
**Fig. 12 - Microbiological Results; Salads - Pimento
Salads - Potato**



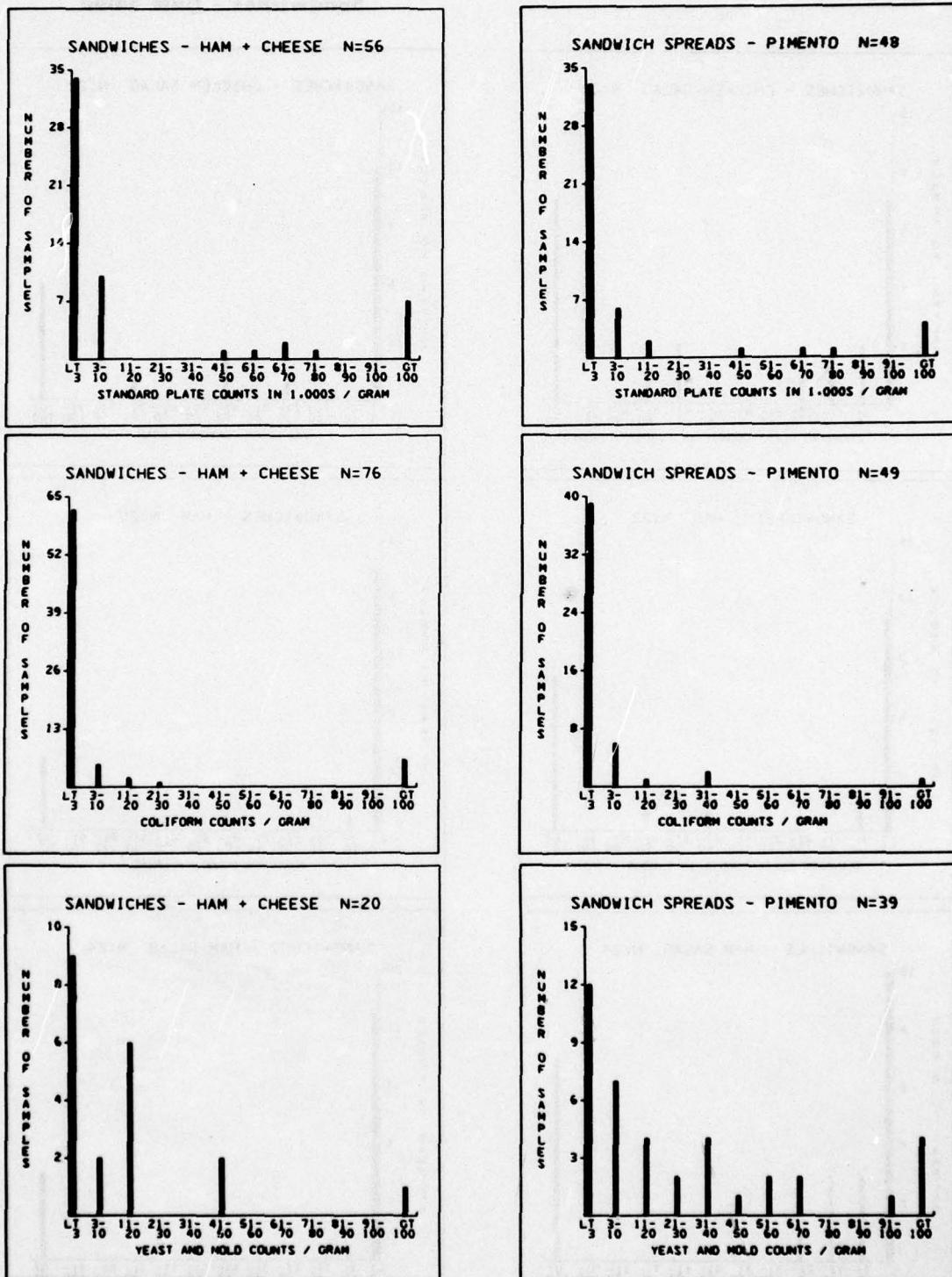
**Fig. 13 - Microbiological Results: Salads - Tuna
Poultry - Turkey Ground
Poultry - Chicken Fried**



**Fig. 14 - Microbiological Results; Sandwiches - Chicken Salad
Sandwiches - Ham
Sandwiches - Ham Salad**



**Fig. 15 - Microbiological Results; Sandwiches - Ham + Cheese
Sandwich Spreads - Pimento**



**Fig. 16 - Microbiological Results; Sandwiches - Roast Beef
Sandwiches - Tuna Salad**

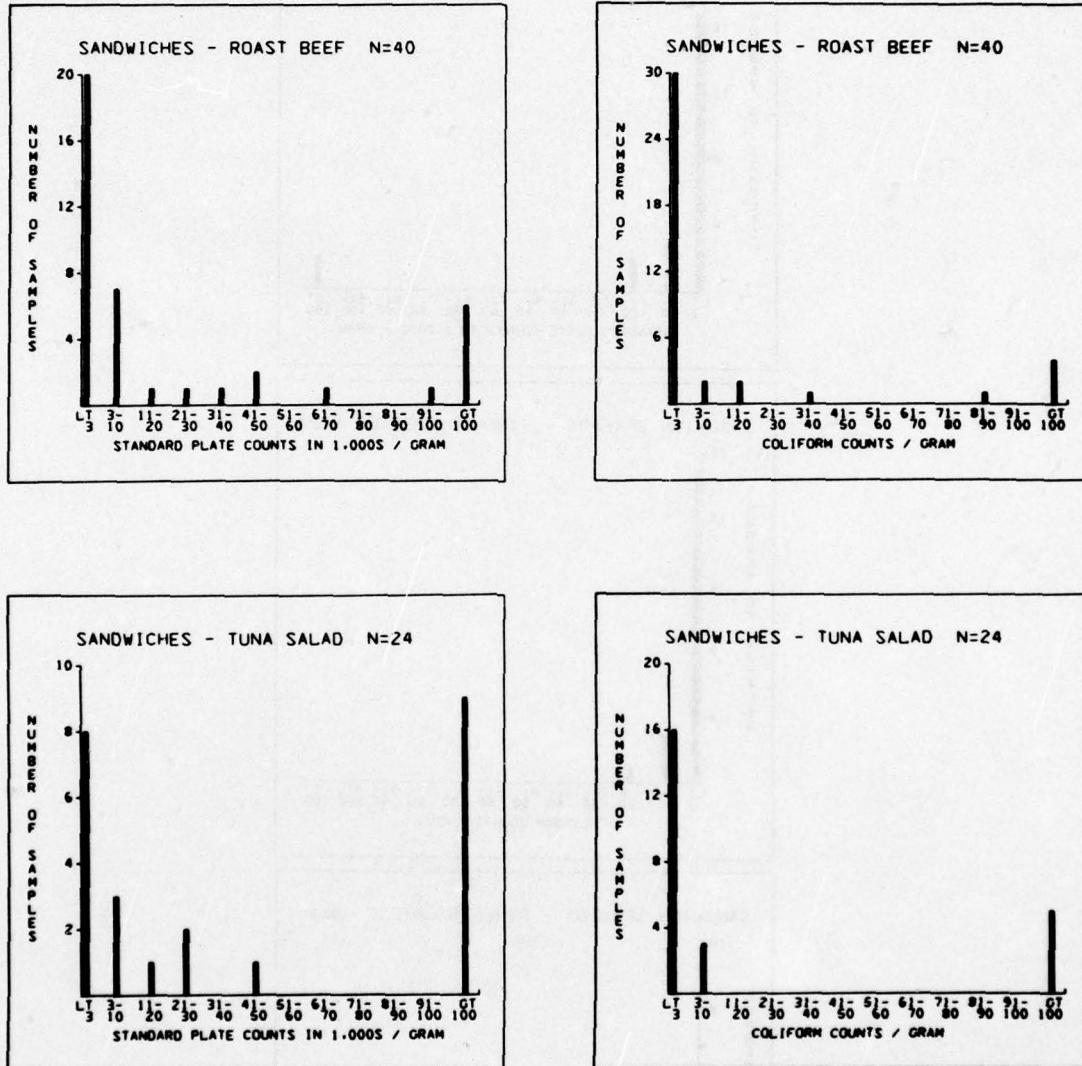
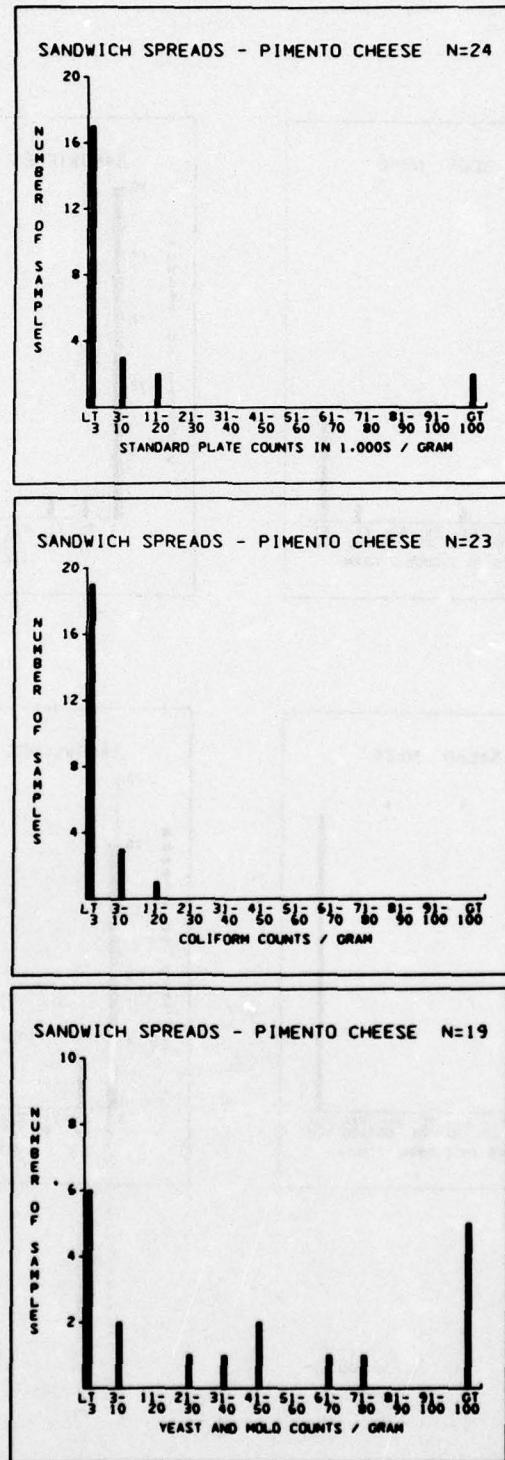
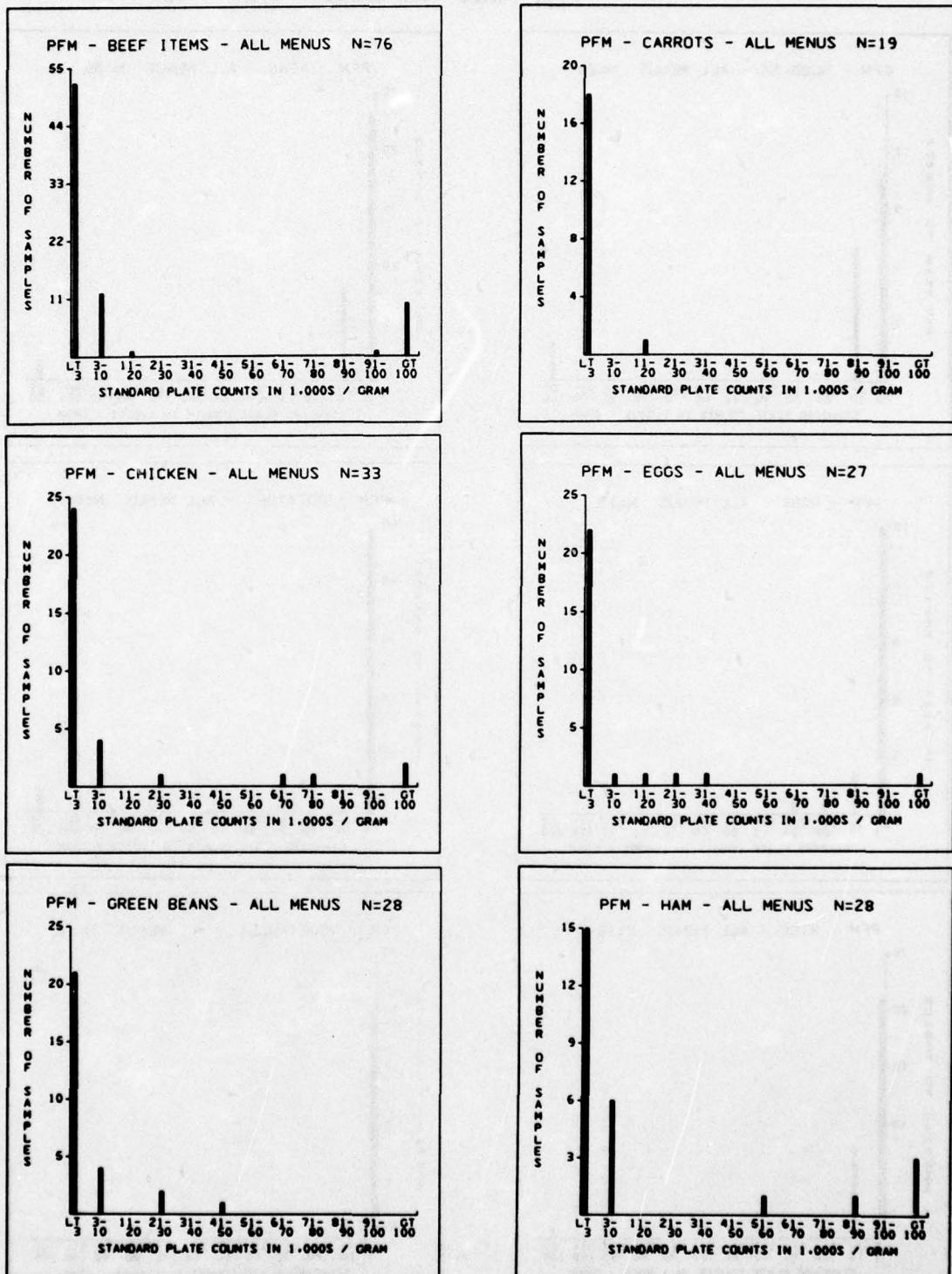


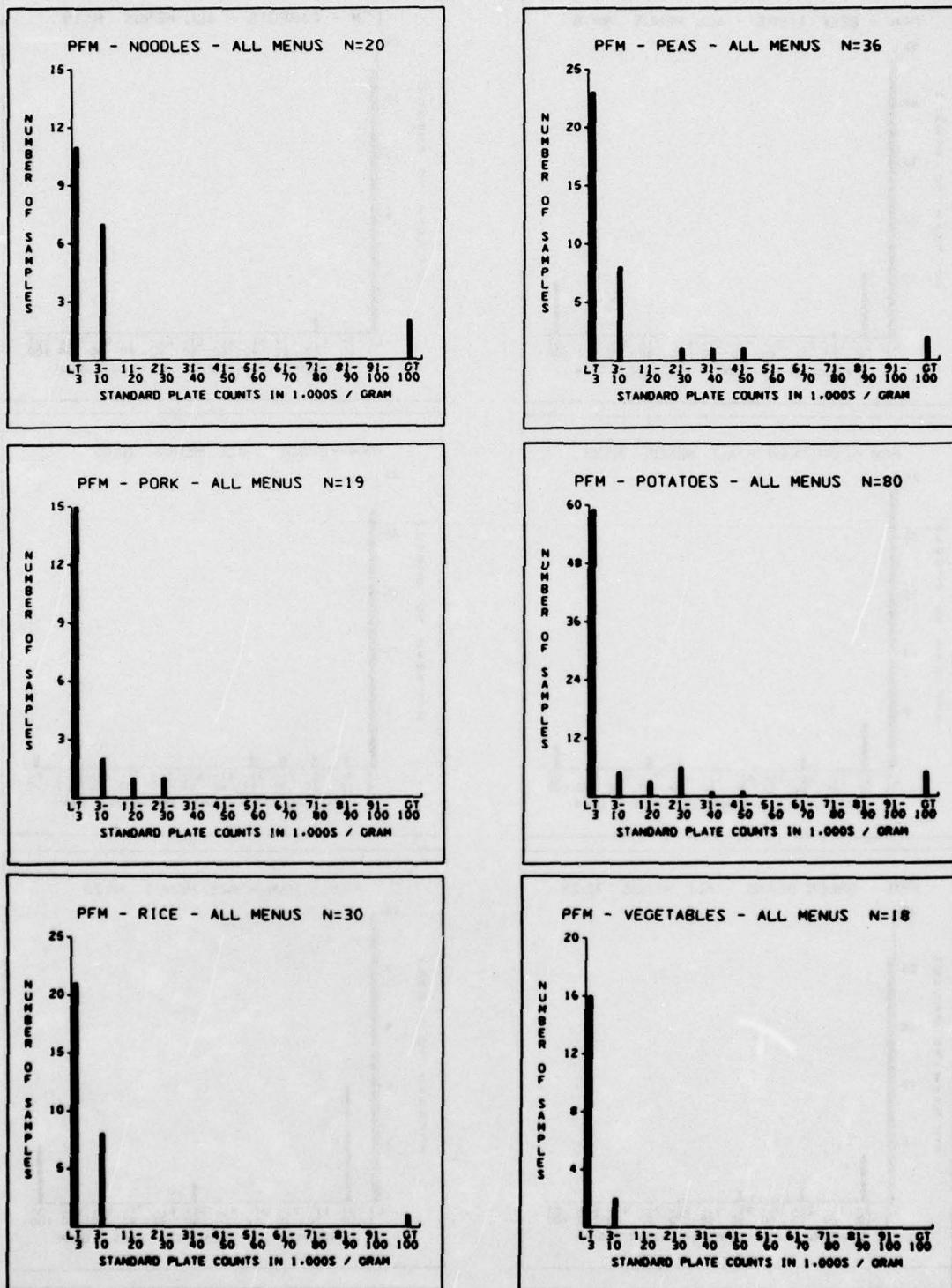
Fig. 17 - Microbiological Results; Sandwich Spreads - Pimento Cheese



**Fig. 18 - Microbiological Results; PFM - Beef Items - All Menus PFM - Carrots - All Menus
 PFM - Chicken - All - Menus PFM - Eggs - All Menus
 PFM - Green Beans - All Menus PFM - Ham - All Menus**



**Fig. 19 - Microbiological Results; PFM - Noodles - All Menus PFM - Peas - All Menus
 PFM - Pork - All Menus PFM - Potatoes - All Menus
 PFM - Rice - All Menus PFM - Vegetables - All Menus**



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